

52 PEAKS Chardonnay Single Vineyard



Variety	Chardonnay
Appellation	PGI Macedonia
Type	Dry white wine / Organic / Vegan
Vintage	2022
Production	7,428 bottles

IN THE VINEYARD

Altitude:	Up to 100 meters
Planting orientation:	From SW to NE / 73 degrees
Soil:	Stony, rich in organic matter
Slope:	20%
Viticulture method:	Certified organic
Age of vines:	Up to 22 years
Pruning system:	Double guyot
Yield:	7,000 kg of grapes /ha

Harvest with grape sorting

Date:	21 - 28 August 2022
Fermentable sugars:	21.6 °Brix



AT THE WINERY

Fermentation starts in stainless steel tanks and before its completion 1/3 is transferred to French oak barrels (350L, 1st and 2nd use, light toast), 1/3 in tulip-shaped concrete vats, while the rest remains in the tanks. The wine stays for 6 months on fine lees. Blending of the 3 parts.

For this vintage, 20% of the total quantity was fermented with indigenous yeasts using the “pied de cuve” technique. We picked the grapes and pressed them in vessels at our vineyard; this way we allowed the fermentation to start right there, taking advantage of the population of native yeasts present.

ABV 12.7%	pH 3.30	TA 5.65 gr/lt	RS 2.5 gr/lt	Sulphites 95 ppm (mg/lt)	72 kcal / 302 kj /100ml
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Bottle: 0.75L Burgundy style / 650gr	Carton box: 6-bottle case made mostly from recycled materials	Closure: DIAM 5
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TASTING NOTE