



ALKAR Potamisi 2023

The vintage

The 2023 vintage is characterized by an excellent quality harvest with reduced quantity of grapes to 20% compared to the previous year.

Specifically, the winter was relatively mild with normal seasonal temperatures. Most heavy rains occurred from January till March with mild precipitation from March to June. The total amount of rain was 260 mm.

Heavy winds blew throughout the year.

July was the hottest month, recording two heat waves on the 15th and 23rd, which resulted in a reduction of grapes.

Harvesting begun on the 10th of September

The juices were intensely aromatic, full bodied with medium to high acidity.

The vineyard

Location: selection of vineyards situated amongst the villages of Falatados, Myrsini and Messi.

Altitude: 350-400m

Soil: mainly sandy, created by the degradation of the granitic bedrock

Grape variety

100% Potamisi White
PGI Cyclades

Wine analysis

Alc/Vol: 13,2%

Acidity: 4,8 g/l

Residual sugars: 1,4 g/l

pH: 3,52

Winemaking

The grapes were carefully picked by hand, and then gently pressed without destemming in horizontal pneumatic press. The juice fermented in concrete tanks between 17-19°C. The wine remained "sur lies" for 7 months. 5% of the wine matured on new oak barrels.

Taste description

Pale yellow color, aromas of grapefruit zest, pear and ripe wild plum, with undertones of sedge blossom and marjoram. The mouth feel is balanced with a creamy texture, fine acidity, and minerality. The aftertaste leaves a persistent aromatic intensity.