



Enira White 2024

Date of harvest:

Variety	Harvest date: start-end
Marsanne	21.08.2024.
Roussanne	22.08.2024.
Viognier	23.08.2024.

Grape varieties:

- 53 % Marsanne
- 24 % Roussanne
- 23 % Viognier

Winemaking:

- Selection of the parcels
- Grapes analyses and determine harvest date
- Hand picking of the grapes, quality control in the vineyard
- Reception of the grapes: soft destemming and quality separation of whole berries on vibrating table
- Direct pressing with pneumatic press machine in order to reach desire juice parameters: color, total acidity, phenols etc.
- Alcohol fermentation for 20 days at 14-16 °C maximum as each varietal fermented separately
- Batonnage on heavy lees for 3 months under CO2
- Blending
- Stabilization
- Filtering
- Bottling



Average annual production: 9 000 bottles 75 cl

Tasting notes:

Shining, light golden color. A plenty of heady aromas consist of pear, melon, lime, quince, elderberry, peach and honey enchant from the start. The taste is dense and rounded, formed by silky tannins. Creaminess, oiliness and freshness are found on the palate. Enduring flavors such as grapefruit and chamomile finish this exceptional wine.