



Debina Respect

Producer: Zoinos Winery

Vintage: 2020

Tasting Notes: Aromas of dried fruits, marmalade of citrus, citrus, honey, spices. Gentle tannins, balanced acidity. The Debina grape, is selected from vineyards in the hilly region of Zitsa and at an altitude of 700 meters above sea level. The grapes are macerated and skin is left in during fermentation which results in the particular amber color. The vinification follows the tradition of the region, where the marc are fermented with the must at low temperature with the wild yeast for 40 days in stainless steel. After the wine ages 40% in French oak barrels (30% new, 70% used) and 60% in concrete vats for 4 months. Then it is blended together into the concrete vats for another 1-2 months before bottling.

Appellation: PDO Zitsa

Wine Type: Dry Orange Wine

Grape Varietal: 100% Debina

Soil: calcareous, well drained.

Alcohol: 12.5%

Residual Sugar: 1.8 g

Total acidity: 5,3 g/l

pH: 3.3

Food Pairing: Thai green curry, citrus marinated chicken with capers, and dark chocolate ginger cookies.

Awards: Bronze at Decanter

