

Fumé Blanc 2024

PGI Florina

Sauvignon
Blanc 100%



MEET FUMÉ BLANC

One of Greece's few Fumé Blancs, sourced from high-altitude vineyards at 700 meters. Fermented in stainless steel with a subtle four-month oak contact, it delivers complexity within an elegant framework.

This wine reflects the passion of our winemaker, Artemis Karamolegos, for showcasing this variety, capturing the style of Sauvignon Blanc cultivated in the mountainous landscape of Amyndeo. Ideal with seafood, such as smoked salmon or marinated anchovies, as well as white meats like lemon chicken with roasted potatoes.

BEHIND THE WINE

Altitude
700m

Inox
Fermentation

Lees
7 months

Barrel
Aging
4 months

Alcohol
13%

PROFILE

Fruit ● ● ● ○ ○

Acidity ● ● ● ○ ○

Body ● ● ● ● ○

Finish ● ● ● ● ○



ELEVATION
VINEYARDS

ARKTOS