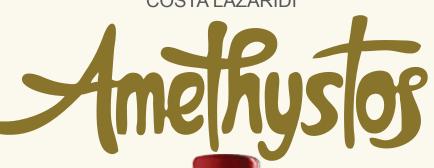
DOMAINE COSTA LAZARIDI





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	Cava	White	Red	Rosé	Sauvignon Blanc
Designation:	Drama, Greece	Drama, Greece	Drama, Greece	Drama, Greece	Drama, Greece
Harvest & Winemaking:	Selection, destemming, crushing fermentation, malolactic fermentation, aging in new French oak barrels (18 months).	Selection, destemming, crushing, skin contact, fermentation in temperature controlled stainless steel tanks.	Selection, destemming, crushing fermentation, malolactic fermentation, aging in new (30%) and old French oak barrels (12 months).	Selection, destemming, crushing, skin contact, fermentation in temperature controlled stainless steel tanks.	Selection, destemming, crushing, skin contact, fermentation and aging in oak barrels for 4 months.
Characteristics:	A spicy aroma with hints of chocolate, coffee, raspberry and gooseberry give way to strong tannins and a long finish. Oak aged.	A transparent yellow- green hue offers fruity aromas of peaches and exotic fruits with floral undertones.	Its purple color is the legacy of the small surface yields of Cabernet Sauvignon as well as of Merlot and Agiorgitiko.	The rose-pink color of this famous grape leads way to flavors of gooseberry, raspberry and wild strawberry.	This Sauvignon Blanc is aged 6 months in French oak and has flavors of tropical fruit, citrus, and butter with harmonious acidity and a long fruit finish.
Pairings:	Pairs with beef filets, grilled steaks and lamb frames.	Pairs with green salads, small fried fish and varieties of cheeses.	Pairs with oven baked pork and veal in tomato sauce.	Pairs with prawn risotto, seafood pasta, salmon in white sauce and muscles in tomato sauce.	Pairs with grilled fat fish like seabrim, vegetable casseroles with herbs, stuffed cabbage leaf and fish soup.
Alcohol:	14.50%	13.00%	14.50%	13.00%	13.00%
UPC:	6-08935-08701-3	6-08935-01701-0	6-08935-03701-8	6-08935-02701-9	6-08935-05701-6











Sauvignon



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