

THE GREEK WINES OF M.S. WALKER

ANCIENT VINES • MODERN WINES



March 2005

SAMOS NECTAR

AEGEAN ISLANDS

The Samos Cooperative has the honor of presiding over Greece's best known and most highly regarded appellation. The cooperative, Greece's oldest, has a mandate of preserving the island's reputation as the world's leading producer of muscat wines.

Vineyard locations on Samos begin at sea level and rise to 900 meters. This allows the winery to produce wines at a variety of quality levels. Low elevation grapes go into wines sold in bulk to off-island bottlers. The cooperative reserves the best grapes for its own wines, creating several distinct styles, each an original expression of Samos' famed muscat heritage.

Nectar

Cepage:	Muscat blanc a petits grains 100%		
Viticulture:	Vines averaging 40 years of age on well-drained, north-facing mountainside terraces at an average elevation of 400 meters. Pruned to 50 hl/ha.		
Vinification:	Produced from hand-harvested and sorted bunches of grapes, destemmed and sun-dried for seven to twelve days. Upon completion of raising the must acquires a sugar content of approximately 500g/l. Natural fermentation takes place in temperature controlled stainless steel tanks. Nectar is then aged for three years in oak barrels.		
Analysis:	Alcohol:	14 %	
	pH:	3.6 gr/lt	
	Res. sugar:	150 gr/lt	



Samos Nectar has a deep amber color, aromas of exotic flowers, spices and dried fruit and a rich toffee and caramel palate. Unlimited aging potential.

<u>Item #</u>	<u>Varietal</u>	<u>Size</u>	<u>List</u>	<u>PO</u>	<u>Max Discount</u>	
					<u>Case</u>	<u>Bottle</u>
467635	Gand Cru	12/375ml	184.00	-	184.00	15.33