



## LEIRIO

**Vintage: 2025**

300 bottles produced

Pét-Nat

Grape variety: 100% Muscat of Samos

Fermentation began at low temperatures in stainless steel tank. After bottling, it completed fermentation in the bottle. Extended contact with its lees imparts a captivating complexity.

This semisparkling Muscat reveals an explosive nose, where fresh grape aromas meet white-fleshed peach and tropical fruits. On the palate, the lively effervescence and refreshing acidity create a sensation of absolute freshness, while the long finish leaves a delightful, fruit-forward aftertaste.

BLOCK	Yakoumis	CLONES	R2	DIRECTION	E-NE
SOIL	limestone	VINE AGE	25	ELEVATION	600-620m
ROOTSTOCK	1103P	TRELLISING	Bush vine	HARVEST DATE	15/08/2025
RESIDUAL SUGARS	6.9 g/L	ALCOHOL	13.0% by vol	PH	2.98
MATURATION	6 months on the lees in the bottle			TA	7.14 g/L