

TETRAMYTHOS – AGRIPPIOTIS ORANGE

Peloponnese



APPELLATION: Peloponnese

BLEND: Agripiotis

WINEMAKER: Panagiotis Papagiannopoulos

VINEYARD: _____

The fruit for this wine comes from a small north-facing 0.3-hectare site in Agios Vasileios. The climate here is cool and the temperatures in the vineyard are moderated by proximity to the Mediterranean ocean and its altitude of 600m.

VITICULTURE: _____

Viticulture is organic.

WINEMAKING: _____

Grapes are handpicked and undergo skin contact maceration for 20 days in an open tank without temperature control (20-28°C). Fermentation occurs naturally with native yeasts, followed by full malolactic fermentation. The wine is bottled unfiltered and unfinned with minimal sulphur use.

WEBSITE: <https://www.tetramythoswines.com/en/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

An exotic, spiced nose, with ripe citrus, pineapple, and bergamot. The palate is textural with crisp acidity and rich tropical and stone fruit characters. A serious wine with complexity, finesse, and a long fruit-driven finish.