

ANTIPHON

Peloponnese



APPELLATION: Peloponnese

BLEND: Mavrodaphne, Agiorgitiko, Mavro Kalavrytino

WINEMAKER: Panagiotis Papagiannopoulos

VINEYARD: _____

Mavrodaphne, Agiorgitiko and Black of Kalavryta are local to the north Peloponnese. Grapes for this blend come from three different north facing, high altitude sites in nearby villages: the Mavrodaphne at 915 metres, the Agiorgitiko at 715 metres, and the Mavro Kalavrytino at 840 metres. Soils in all the vineyards are rocky clay, the Mavro Kalavrytino are bush vines the other varietals are Guyot pruned.

VITICULTURE: _____

Viticulture is certified organic.

WINEMAKING: _____

The varieties are fermented separately in stainless steel at 24 degrees with native yeasts. They are gently pressed and aged on fine lees for five months – the Mavro Kalavrytino in 5000 litre foudre, the Mavrodaphne in wooden tank, and the Agiorgitiko in stainless steel. They are blended and bottled without fining or filtration.

WEBSITE: [n/a](#)

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Brightly aromatic and vibrant on the nose. The palate is concentrated and fresh with lovely vitality: young, raw, pure and juicy with raspberries and cherries and a nice chalky acid line.