

KYRENIA

Peloponnese



APPELLATION: Patras

BLEND: Roditis

WINEMAKER: Panagiotis Papagiannopoulos

VINEYARD: _____

Roditis is a late ripening slightly pink-skinned variety that is native to Greece.

Grapes come from two adjacent, north-facing vineyards in the village of Mamousia in the northern Peloponnese, inside the P.D.O. "Patras"

The site is at 850 meters and has a cool microclimate influenced by the altitude and the sea breezes from the Gulf of Corinth. The 45+ year old vines are bush trained, and are dry farmed on clay/limestone soils, giving low yields with natural acidity.

VITICULTURE: _____

Viticulture is certified organic.

WINEMAKING: _____

Grapes are handpicked in late September. They are gently crushed and only the free run must is used. It undergoes a long slow alcoholic fermentation, of around 5 months, with wild yeasts in stainless steel. The wine undergoes spontaneous malolactic fermentation and is left on fine wine lees for over 6 months. The wine is bottled unfinned and unfiltered, with a touch of sulphur.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Aromas of lemon blossom, citrus, apple and bergamot. Creamy mouth texture with refreshing acidity, hints of minerality and long finish. Works beautifully with fish, seafood, poultry and white salty cheeses.