AÔRI – MUSCAT OF SPINA

Crete

APPELLATION: Wine of Greece

BLEND: Muscat of Spina

WINEMAKER: Aimilios Andrei

VINEYARD:

Crete is home to a number of native varieties, Muscat of Spina is a clone of Muscat ã Petits Grains, which was named after the nearby community of Spina in Chania. The grapes come from two plots of ungrafted bush vines planted at 750-850 metres above sea level. One plot has 15 years old vines, the other has 100-year-old vines. The soils are rocky with lots of quartz and iron in the black schist which sits over a bedrock of slate.

VITICULTURE:

Uncertified organic

WINEMAKING:

The handpicked grapes undergo a short maceration, of 5-6 hours, on the skins inside the press, followed by spontaneous fermentation in stainless steel tanks. The majority of the wine is transferred to stainless steel where it stays on fine lees in for five months. A small proportion is transferred to a Clayver ceramic vessel, which Aimilios feels brings salinity to the wine. The wine is lightly fined with bentonite and bottled without filtration.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.

TASTING NOTES:

White blossom and a salty, stony character on the nose. Intense and even saltier and more mineral on the palette, with fresh acidity and a long finish.