



asproolithi

Technical information

Grape variety: 100% Mountain Roditis

Viticultural zone: Slopes of Aigialeia

Classification: PDO Patra

Type: Dry White

Vintage: 2020

Alcohol: 12,0 %

Sugar: <1 g/L

Total Acidity: 5,5 g/L

pH: 3,30

Vineyards

The main vine plots are located in Pyrgaki, Trapeza and Ziria in mountainous Aigialeia, at an altitude of 840-1100 m. The soil is poor with an ideal mechanical composition. The Roditis grown in this area is the russet-skinned variety known as Alepou, meaning 'the fox'. Cultivation is carried out entirely by hand and yields do not exceed 60hl/ha.

Winemaking

Grape-picking is done by hand using small crates. In 2020, the harvest took place in the first fortnight of October in exceptional climatic conditions. The grapes attained excellent maturity, with good acidity levels. After the raw material was sorted and the grapes lightly crushed, the free-run juice underwent static debourbage and slow alcoholic fermentation at low temperatures (12-15°C) through until mid-November. After that, the tasting and final blending of wines from different vine plots took place before the wine was bottled in the presence of inert gas. Natural gravity flow is used at every stage of the winemaking process, from receiving the grapes to bottling.

Organoleptic properties

Pale straw colour with greenish highlights and a bouquet redolent of fresh fruit (green apple, melon) with the citrus punch on a mineral base characteristic of the quality wines of the region. On the palate, it feels full and balanced with a refreshing acidity and fruity aftertaste. It goes perfectly with Mediterranean cuisine (feta, filo pastry pies, vegetable dishes cooked in olive oil, meat with white sauces), as well as fish and seafood dishes. Ideally, it is served at a temperature of 10-12°C.