

At Sea – RODITIS



COUNTRY: Greece
REGION: PGI Peloponnese
SOIL: Red clay, soil

ALCOHOL CONTENT: 12.5%
GRAPE VARIETY: 100% Roditis
SERVICE TEMPERATURE: 8°C
Organic certified according to European regulations

“En plo” is a nautical term meaning the voyage is progressing well. Our philosophy is to unite tradition and new technology. That is why we cultivate organic and harvest and prune carefully by hand.

Background:

This wine originates in Mycenae, near the famous archaeological site and birthplace of Greek viticulture almost 4,000 years ago. The vineyard is cultivated strictly organic because we are convinced that only naturally grown vines can produce healthy grapes that are the base of our quality wines.

Another shared aspect is the influence of the sea to the microclimate. The cooling winds together with the Mediterranean sun and the soil provide the best conditions for our indigenous and selected international grape varieties.

Greece has a rich heritage of indigenous grape varieties. To honour this heritage, and because of the strong characteristics and local attachment, we have planted Greek varieties like this Roditis.



Tasting notes:

- **COLOR:** Pale lemon tint.
- **NOSE:** Intensely aromatic with fresh hints of grapefruit and melon.
- **PALATE:** Crisp acidity.

Data:

- **WINEMAKER:** Michalis Giannikos.
- **GRAPE:** 100% Roditis.
- **BRIX AT HARVEST:** 22.5°
- **VINIFICATION:** Hand-picked and hand-sorted, skin contact fermentation in stainless steel tanks at a constant low temperature.
- **TANKS:** Stainless steel.
- **PAIRING:** Serve with sushi, sashimi, grilled shrimp and savoury dips.