

## At Sea – Roditis



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

### USDA – Wine made with organic grapes

- Alcohol content: 12.5%
- Brix at harvest: 22.5°

*“En plo” is a nautical term meaning the voyage is progressing well. Giannikos’ philosophy is to unite tradition and new technology. That is why they 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.

Another 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 the 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, they have planted Greek varieties like this Roditis.



### Tasting notes:

Pale lemon tint, intensely aromatic with fresh hints of grapefruit and melon, combined with a crisp acidity.

### Grape variety

100% Roditis. This is an indigenous grape variety of Greece.

### Vinification

Hand-picked and hand-sorted, skin-contact fermentation in stainless steel tanks at a constant low temperature.

### Made with Organic Grapes

Organically Farmed – No chemical pesticides or herbicides used.

