



AIORA WHITE FINE LEES

Variety: Assyrtiko Xinomavro Malagouzia

Vinification: Vinification stabilization in tanks with controlled temperature

Native wild yeasts, natural from the grape

Alcohol: 12.5%

Remaining for 3 months together with the fine lees

Unfiltered

Number of bottles: 7500

INFO

Aióra was the ancient Greek festival dedicated to the God Dionysus and celebrating the revelation of the annual wine. It was part of the three-day festival of Anthesterii, where in a ceremonial way, on the first day, the villagers opened the pithos containing the wine of the year and the first tests took place. On the second day the amphorae were filled, and the festival of the hammock took place, where, amid wine pouring and rich dinners, young maidens sang on swings, which were fixed to tree branches. The third day was dedicated to the dead, which testifies to the deep understanding of the earthly nature of people. In this series we honor this ancient tradition by following the vinification of Greek varieties in the white hammock, using spontaneous wild yeasts, while the wine remains with the fine lees for about three months and is bottled unfiltered and with very low sulphites.

It consists of a blend of three famous Greek grape varieties. The Assyrtiko of Santorini and the Aegean islands (65%), the Xinomavro of Northern Greece (15%) and the native aromatic variety Malagouzia (20%).

Nose full of freshness, with aromas of pear, peach, lemon, lime, white citrus flowers, but also green almond. In the mouth it has a medium body, refreshing acidity and aromatic intensity of peach, lemon, pear, citrus, lime and grapefruit. As it ages, the distinctive minerality that mainly characterizes Assyrtiko appears.

Vineyard of the Assyrtiko and Malagouzia varieties

Organic farming. Vineyard in a coastal area with poor soils (red soils with a very high content of stones). The poor composition of the soil combined with its orientation, which gives maximum exposure to the summer sun, endows the grape with the amazing characteristics of the variety.

An innovative support system is applied with the grapes hanging at a height of 1.8m to always be in the shade of the foliage and to ensure the necessary ventilation. Pruning is done with a double rake and small operations are done where and when

needed. Also, it is usually green harvested (cutting unnecessary bunches early for reduced and better quality production), while we rarely reach hectare yields of the order of 700 kg per hectare. An average is 500-550 kg per hectare.

The vineyard is managed with the same principles of responsible agriculture applied to the red varieties. Also, most of the work is done manually.

Culinary information

It goes well with fish dishes. You can also try it with grilled poultry and varieties of cheese.

It is served at a relatively low temperature in smaller glasses than red wine, which are used specifically to bring out the spartan aromas of white wines. They are glasses with a much narrower mouth so that significantly less air enters, and the intensity and characteristics of the aromas are preserved more, while they also accept a smaller amount of wine so that the wine does not have time to heat up and lose its characteristics.