



ROUVALIS



asproolithi

Technical Information

Variety: 100% mountain Roditis

Viticultural zone: Slopes of Aigialeia

Classification: PDO Patra

Type: Dry white wine

Vintage: 2025

Alcohol: 12,0 %

Sugar: <1 g/L

Total acidity: 7,10 g/L

pH: 3,33

Vineyards

The main vine plots are located in the regions of Pyrgaki, Trapeza and Ziria in mountainous Aigialeia, at an altitude of 840-1100 m. The soil is poor and infertile and of ideal mechanical composition. The Roditis grown in this area is the reddish sparse-berry. Cultivation is carried out entirely by hand and yields do not exceed 50hl/ha.

Winemaking

Grape-picking is done by hand using small crates. In 2025, it took place in the last fortnight of September under exceptional climatic conditions. The grapes attained excellent maturity, with good acidity levels. After the raw material was sorted and the grapes lightly pressed, the free-run juice underwent static debourbage and slow alcoholic fermentation at low temperatures (13–16°C) until approximately the middle of November. After that, the tasting and final blending of wines from different plots took place. Finally, the wine was bottled in the presence of inert gas. At all stages of the wine-making process, from receiving the grapes to the bottling of the wine, natural gravity flow is used.

Organoleptic properties

Yellow-white in colour with greenish streaks and bouquets of fresh fruit (green apple, melon) with vivid brush strokes of citrus fruits 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, pies, vegetable dishes cooked in olive oil, white meat dishes), as well as fish and seafood dishes. Ideally, it is served at a temperature of 10–12°C.