

**ROUVALIS**

Assyrtiko

Technical Information

Variety: 100% Assyrtiko**Viticultural zone:** Slopes of Aigialeia**Classification:** PGI Slopes of Aigialeia**Type:** Dry white wine**Vintage:** 2024**Alcohol:** 12,4%**Sugar:** <1 g/L**Total Acidity:** 7,7 g/L**pH:** 3,03

Vineyards

Vineyards at an altitude of up to 900 m. above sea level. The vine plots are located in the regions of Krini and Dafnes in mountainous Aigialeia, on abrupt slopes facing north, in poor and infertile soil of ideal mechanical composition, which drains well. All activities relating to cultivation are carried out by hand and yields do not exceed 40hl/ha.

Winemaking

The grape-picking is done by hand using small crates. In 2024, it took place towards the begin of September, in excellent climatic conditions. The grapes reached the winery in a healthy and perfectly mature condition. After the raw material was sorted and the grapes lightly pressed, the free-run juice underwent static debourbage and slow fermentation at low temperatures (12–16°C) until about the end of October. After fermentation was complete, the wine aged sur lie in a stainless-steel tank with batonnage for about 4 months. At all stages of the wine-making process, from the moment the grapes are received to the bottling, natural gravity flow is used.

Tasting notes

Bright yellow in colour with greenish streaks and complex bouquets of citrus fruit, a special orange-blossom bouquet, on a metallic base. Generous on the palate, well balanced, with a crispy, refreshing acidity and a prolonged, elegant aftertaste. It goes superbly with raw or steamed shellfish, grilled or fried fish, pasta with seafood, white meats, lamb with oil and oregano or fricassee, stuffed vine leaves and dishes with egg and lemon sauce. Ideally served at a temperature of 10–12°C.