



Syrachos

Technical Information

Varieties: 60-40% Viognier/Roditis	Type: Dry white wine	Sugar: <1 g/L
Viticultural zone: Slopes of Aigialeia	Vintage: 2024	Total acidity: 5,85 g/L
Classification: PGI Peloponnese	Alcohol: 13,1%	pH: 3,42

Vineyards

The Viognier, the charming Rodanos variety, is grown in mountainous Aigialeia with exceptionally good results. The vine plots are located at an altitude of 800-1000 m on abrupt slopes facing north, in poor soil of exceptional 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 at the beginning of October in excellent climatic conditions. The grapes reached the winery in a healthy and perfectly mature condition. After pre-fermentative cold maceration at 8–10°C for 6 hours, the Viognier was taken to the press where it joined the Roditis. When the free-run juice was received from the press, static debourbage and slow fermentation followed at low temperatures (12–15°C). After fermentation was complete, the wine aged sur lie in a stainless steel tank with batonnage for about 5 months. At all stages of the wine-making process natural gravity flow is used.

Organoleptic properties

Bright golden in colour and complex bouquets of unripe white-flesh fruit and citrus fruit that evolve in the glass. Rich and complex on the palate, with an ideal balance of acidity and oiliness, a characteristic minerality and a lasting aromatic aftertaste. An ideal wine for gastronomic delights based on white meats, large oily fish, seafood, dishes with egg and lemon sauce and fricassee, but also rice and pasta with strong tastes, wild mushrooms and white spicy cheeses. Served at a temperature of 10–12°C.