



ROUVALIS

Lagorthi

Technical Information

Variety: 100% Lagorthi	Type: Dry white wine	Sugar: <1 g/L
Viticultural zone: Slopes of Aigialeia	Vintage: 2022	Total Acidity: 5,1 g/L
Classification: PGI Slopes of Aigialeia	Alcohol: 11,0%	pH: 3,50

Vineyards

A forgotten variety indigenous to Kalavryta. Organic vineyard at an altitude of 840m. above sea level. The vine plot is located in the region of Koutsoura 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 30hl/ha.

Winemaking

The grape-picking is done by hand using small crates. In 2021, it took place towards the end of September, in excellent climatic conditions. The grapes reached the winery in a healthy and perfectly mature condition. After the raw material was sorted, Lagorthi fermented on the skins during 25 days at low temperatures (13–17°C) After fermentation was complete, the wine aged sur lie in a stainless steel tank with batonnage and in clay amphorae 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

A crystalline, light, elegant white wine, it combines an intense minerality with notes of citrus, ripe pear, Greek wild herbs and freshly cut hay. It goes superbly with Asian cuisine, falafel and humus, raw or steamed shellfish, fried fish, pasta with seafood, Ideally served at a temperature of 12–14°C.