



Lagorthi

High Altitude Vines

Cultivation area

The mountainous vineyards of the Slopes of Aigialia, in the north-west part of the Peloponnese, Greece

Grape variety

The indigenous and very rare grape variety Lagorthi that is cultivated in the mountainous villages of Kalavryta, in the mountainous zone of Aigialia

Classification

Protected Geographical Indication Slopes of Aigialia

Awards

Bronze Medal, International Wine Challenge 2025 (Vintage 2024)

Description

This rare grape variety has adapted through the centuries to the special characteristics of the mountainous terroir of Aigialia. It matures early, developing its multifaceted aromatic richness at very low levels of alcohol.

Winemaking

Prefermentive extraction for 48 hours at 6°C and receipt of the free flow must with mild pressure. Alcoholic fermentation at temperatures between 18-14°C, with selected yeasts. After the end of the fermentation the wine remains with on the lees for two months before bottling.

Personality

A refreshing and delicious white wine with a brilliant pale yellow colour with greenish nuances. In the mouth it impresses with its delicate but rich aroma of whitefleshed and stone fruits, their peel, herbs and citrus fruits. Pleasant and persisting acidity ending with a sense of sweetness in the finish. Enjoy it with all the dishes of the Mediterranean and the Asian cuisine, and with fresh and aromatic salads.

Volume: 750ml



6 bottles/case



77 cases/pallet