



Roditis

High Altitude Vines

Cultivation area

The mountainous vineyards of the Slopes of Aigialia in Eastern Achaia

Grape variety

The strongly expressive Roditis from the Slopes of Aigialia

Classification

Protected Geographical Indication (P.G.I.) Slopes of Aigialia

Awards

Silver Medal · International Wine Challenge 2025 (Vintage 2024)
Silver Medal · International Wine Challenge 2024 (Vintage 2023)
Bronze Medal · Thessaloniki International Wine Competition (2022)

Ratings

16.5 points · Jancis Robinson, April 2021

** DEC. 2021 – MAY 2022: Selected by Konstantinos Lazarakis MW – the first Master of Wine from Greece – to accompany the Business Class meals of the **AEGEAN Airlines**

Description

Roditis is a wine that strongly expresses the characteristics of the Roditis grape variety together with the expression of the terroir of its region. Its origin from the mountainous vineyards of the Slopes of Aigialia and the purity of the selected clones of only reddish Roditis – known as Roditis Alepou (=the Greek word for fox) – give to the grapes a rich aromatic expression and a crystal acidity that make them ideal for the creation of a modern quality white wine.



6 bottles/case



77 cases/pallet



Winemaking

Careful selection of the Roditis Alepou grapes for them to arrive at the winery in the ideal state of maturity and hygiene. Harvest in small crates up to 20 pounds. The grapes are chilled for 24 hours and afterwards they are slowly pressed to receive only the most aromatic part of the must and with the highest acidity.

The fermentation takes place at low temperature of not more than 15°C. After the cold vinification the wine stays on its fine lees for two months. The selected winemaking process gives aromatic complexity and durability to the wine, as well as rich and delicious flavor. Bottling under inert gas atmosphere.

Personality

A modern and rich white wine, full of the typical aromas of Roditis and the terroir of the Slopes of Aigialeia. Explosive combination of citrus fruits, exotic fruits, green apple and green herbs of the Greek nature on top of a fine mineral background. Delicious and rich in the mouth with intense but refreshing acidity. It accompanies perfectly the “ladera” of the Greek cuisine (stew dishes with vegetables and plenty of olive oil), Greek Feta cheese and salty white cheeses, roasted goat or sheep meat, pasta and, of course, fish and seafood.

Volume: 750ml

