

Tetramythos 2017 Agiorgitiko (Peloponnese)

WineWise Code	HTE-AGI17
Country	Greece
Region	Peloponnese
Subregion	Achaia
Color	White
Alcohol by Volume	13.5
Acidity	5.1
Residual Sugar	1.8
Closure	DIAM
Annual cases produced	1000
Varieties	100% Agiorgitiko
Maceration Notes	Typical red vinification
Pumpover or Punchdown?	pumpover
Destemming	Complete
Fermentation vessel	Stainless Steel
Fermentation duration	2 weeks
Aging method	Stainless Steel 100%
Aging duration (months)	6
Filtered?	No
Fining agents	None
Yeast	Spontaneous
Malolactic	Yes
Added Sulfur	Yes, 40 ppm
Vineyard Name	Pythos / Clay Jar
Soil Type(s)	Alluvial
Elevation (meters)	715
Vineyard Aspect	North
Vine age (years)	12
Vine Yields hl/ha	60
Farming practices	Certified Organic
Vine Training Notes	Royat trellis system
Grape Picking	Hand-harvested

Notes from the producer:

Located in the village of Ano Diacopto, on the slopes of Mount Aroania, we have a beautiful winery, with state of the art machinery, in a lovely building, which fits perfectly with the surrounding mountainous area. The vineyards are planted mostly with indigenous Greek along with some international grape varieties, and we practice strictly organic cultivation.



WineWise Notes:

It is hard to conceive of a more sheerly deliciously fruity rendition of this "noble" grape. A splendidly alternative rendition to the more ambitious efforts of Nemea, this offers value for money that borders on the insane.

Another young winery founded in 1999 by the brothers Aristides and Stathios Panos, it offers a splendid range of impeccably made wines from both indigenous and international varietals at improbably low prices. The mindboggling vineyards rise to elevations of 1000 meters, ensuring that diurnal temperature range that is so often the lodestone of quality in Greece. Enjoying unique limestone soils and making wines only from free-run juice, Tetramythos offers a finesse and purity that are unexpected at this price level. The "Natural" series wines are made according to some biodynamic principles e.g. the whites are harvested, pressed and bottled on flower days, and the reds on fruit days.

