

Methymnaeos 2015 Chidiriotiko Orange Wine (Lesbos)

WineWise Code	HME-ORA15
Country	Greece
Region	North Aegean
Subregion	Lesvos
Color	Orange
Alcohol by Volume	13.5
Acidity	6.9
Residual Sugar	2.9
Closure	Synthetic Cork
Annual cases produced	160
Varieties	100% Chidiriotiko
Maceration Notes	Methymnaeos 2015 Chidiriotiko Orange Wine (Lesbos)
Pumpover or Punchdown?	No
Destemming	Complete
Fermentation vessel	Stainless Steel
Fermentation duration	2 weeks
Aging method	Stainless Steel 100%
Aging duration (months)	12
Filtered?	Yes
Fining agents	Bentonite
Yeast	Cultured
Lees Contact or Stirring	Fermentation with must sediment, in contrast with white Methymnaeos, which ferments without must sediment.
Malolactic	No
Added Sulfur	Yes, 93 ppm
Vineyard Name	Methymnaeos / An ancient Greek name of god Dionysus, from the words "methy"=wine, "hymenaios"=wedding and/or the "hymn" of the symposia, meaning wine wedding or wine hymn or both
Soil Type(s)	Volcanic
Elevation (meters)	100-350
Vineyard Aspect	North
Vine age (years)	26
Vine Yields hl/ha	26.19
Farming practices	Certified Organic
Vine Training Notes	Royat
Grape Picking	Hand-harvested

Notes on the producer:

The estate was the first modern Lesbian estate, although the island was exalted for its wines in ancient times. The situation is unique – the crater of an extinct volcano that used to be home to the famed petrified forest of Lesvos. The lava soil is fantastically rich in mineral content, particularly sulphur, which enables them to follow a strictly organic regime with relative ease. All this novelty aside, we would not have bought the wines if we were not struck by their exceptional quality.



WineWise Notes:

Yannis makes all his wines from the black indigenous grape of Lesvos. Not especially endowed with colour, it is a good candidate for “white” wine. We are normally sceptical of the vogue for “ancient-style” wines like these, but found ourselves preferring this version to the Blanc de Noir. Pressed before fermentation, which occurs at a controlled temperature of 25 degrees Celsius, the wine has a beguilingly nutty aroma with no overt oxidative qualities. The texture is slightly oily, the fruit flavours tend in a cool, almost green direction and the finish is strikingly long and mineral. This wine is not just original but good – which surely is its first duty.

