

Tetramythos 2019 Mavrokalavrytino 'Nature'

WineWise Code	HTE-MAN19
Country	Greece
Region	Patras
Color	Red
Case Size	6x750
Discounts/Net	NET
Closure	DIAM
Annual Production	60 cases
Varieties	100% Mavro Kalavritino
Maceration	hand destemming, feet pressed
Years in Blend	2009 100%
Fermentation Vessel	Oak
Fermentation Duration	2 weeks
Pumpover/Punchdown?	Punchdown
Destemming	Complete
Aging method	Used Barrique
Aging duration (months)	7
Filtered	No
Finin _Agents	None
Yeast	Spontaneous
Malolactic	Yes
Added Sulfur	Yes
Vineyard Name	Koutsoura (Bushvines)
Soil Type	Alluvial
Vineyard Elevation	840m
Vineyard Aspect	North
VIne Age Average	37
Vine Yields HL/HA	60
Farming	Certified Organic
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:

The wine was de-stemmed and crushed by foot. No sulfur was added, but a small amount of already sulfured wine was introduced into the tank, resulting in a negligible measure in the final wine. A spontaneous fermentation is followed by a two-week maceration and a seven-month repose in old oak barrels. Pleasingly earthy, but the strawberry fruit has a soft, round and lush texture.

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.

