

Oenoforos Winery

Angelos Rouvalis

asproolithi

ασπρολιθί



DESIGNATION: Appellation d'Origine
Patras de Qualité Supérieure

VARIETAL: Roditis 100%

VINTAGE: 2008

ALCOHOL: 11.50%

HARVEST & WINEMAKING: Produced from the Roditis grape, an indigenous variety of Greece that is planted in many areas but which achieves perfection on the slopes of the Peloponnesian mountains overlooking the Gulf of Corinth. Accordingly, this region has been assigned an appellation of origin.

The vineyards from which the Roditis grapes originate for the making of the Asproolithi wine are situated in the highland area above the town of Egion at an altitude between 500-850m (1650-2800ft). Aspect, altitude and the varied terrain make for a multitude of different 'terroirs' and allow for the slow ripening of the grapes to permit the production of a wine full of character and finesse. The name 'Asproolithi' means 'white stone', and recalls the many outcrops of white limestone and the dry stone walls of the region. The soils are a mix of sand, gravel and alluvial clay laid down over an underlying limestone massif.

The harvest takes place in early September. The grapes are collected and carefully placed in small crates. They are taken directly to the winery and pressed immediately on arrival. After pressing, a classic white vinification takes place at low temperatures in stainless steel tanks.

CHARACTERISTICS: A delightfully fresh white wine with good mouth feel comes to 'irritate' the nose and palate with exotic fruit aromas of pineapple and kiwi with a characteristic strong backbone of citrus associated with Roditis. There is also a distinctive minerality coming from the typicity of the region.

FOOD PAIRINGS: An ideal wine to go with fish and seafood; excellent with sushi.



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