

# Tetramythos 2023 Roditis Nature

WineWise Code	HTE-RON23
Country	Greece
Region	Patras
Color/Style	White
Destemming	Complete
Fermentation Vessel	Stainless Steel
Additional Fermentation Notes	Typical white vinification Fermentation duration: 2 months
Aging Vessel	100% Stainless Steel
Aging Duration (months)	4
Filtered?	No
Fining Agents	None
Yeast Protocol	Spontaneous
Malolactic Conversion	Yes
Additional Maturation Details:	lees contact
Added Sulfur	Yes, 24ppm
Varieties	100% Roditis
Residual Sugar	1.9
ABV	13.5
Acidity	5.4
pH	3.32
Closure	DIAM
Annual Production	1420 cases
Certified Vegan	No
Other Wine Facts	Roditis is an old, pink skinned variety of Greece and specifically the cultivated clone of Roditis in our region, is the Roditis Alepou, meaning Roditis Fox, indicating the pink-almost purple hue of the skins.
Soil Types	Calcareous, Alluvial, Loam
Elevation (meters)	840
Vine Age	50
Yields (hl/ha)	52
Farming Practices	Certified Organic
Harvest Method	Hand-harvested
Additional Harvest Notes	Bushvines
Other Vineyard Details	North

## WineWise Notes on Producer:

Another young winery founded in 1999 by the brothers Aristides and Eustatios Stathios Spanos, it offers a splendid range of impeccably made wines from both indigenous and international varietals at improbably low prices. The startling quality is greatly attributable to their stellar wine-maker, Panagiotis Pappagiannopoulos. 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 “Nature” 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. Panagiotis aims to make all his wines in this style in the coming years. We find the style so compelling that we have essentially adapted our range entirely to it.

## Producer Notes:

Organic and minimal intervention wine produced from a north-facing, single vineyard of Roditis grape variety. Cultivated inside the Protected Designation of Origin area of P.D.O. “Patras”, at 850 meters altitude, influenced by the regional cool climate. Vines are trained in non-irrigated traditional bushvines (Gobelet), 50 years old in limestone soils, providing low yields of concentrated flavored, quality grapes. Manual harvest starts in mid-September. Use only of the free-run must, long alcoholic fermentation with wild yeasts and spontaneous malolactic fermentation. Remaining on the fine wine lees for more than 3 months. Bottled unfiltered and unfiltered, with low sulphites addition.

Wine with yellow color, aromas of lemon blossoms, citrus, apple and bergamot, creamy mouth texture with crispy acidity, hints of minerality and long aftertaste.



## WineWise Notes:

There is a certain beauty in the ineluctable fact that this object lesson in “natural” wine-making (absolutely nothing added to the wine) should derive from Europe’s oldest wine culture. The sheer dimension and clarity of flavour, allied to a luxurious texture, yet all packed into an orderly frame, are breathtakingly good. There is nothing even remotely offbeat about this classy and delicious wine. Roditis is actually a dark-skinned grape which, when left to macerate as an Orange wine, takes on discernible pigmentation. Mercifully, this wine, while “natural” in every regard, has been respectfully permitted to remain “white”. The vineyard was planted in 1971, with many vines ungrafted. (Phylloxera did not arrive here, amazingly, until the 1970’s.)

