

Akriotou, 'Orivatis' Old Vine Savatiano, Sterea Ellada 2018



Complex and aromatic notes of ripe melon, quince, creamy vanilla and a hint of ginger. Dry and silky with perfectly balanced freshness through to a long, spicy finish.

Producer Note

In 2015, Vassiliki Akriotou created her first range of wines from a micro-winery in the heart of Greece. The vineyards are situated among the snow-capped mountains at altitudes of 280 to 380 metres above sea level. The wine is packaged under the brand name of Ορειβάτης, which translates as the 'Mountaineer'. This sublime Savatiano, made from 45 year old vines, is a true expression of this fresh mountainous terroir.

Vintage

The 2018 vintage was generally quite dry, with little winter and summer rain. Spring was warm, bringing the growth cycle forward by 15 days. During the summer growth period several rainstorms took place, demanding vigilance in the vineyard. The yields were reduced from the previous year by 20%, however the 2018 wines deliver wonderful aromatics and balancing acidity.

Vineyard

The grapes are sourced from a single vineyard called 'Plataies', located in Plataea, a small village at the foot of the Kitheronas Mountain, in Central Greece. The vineyard is situated at an altitude of 250 to 320 metres elevation and during the autumn and winter months cool air masses blow down from the mountains, carrying dew which refreshes the vineyard with crucial humidity. Cold winters, hot summers and long, dry autumns combine with long periods of sunshine to enable the grapes to reach excellent maturity and complexity. The Savatiano variety is suited to the hot, dry climate as it has excellent drought resistant properties. The grapes for this wine come from old vines of 40 to 60 years, which are pruned according to the traditional Gobelet style and produce low yields of concentrated fruit.

Winemaking

The fruit underwent strict selection in the vineyard and again in the cellar. The grapes were destemmed, crushed and the free-run must was cold macerated with skin contact for six hours. Fermentation took place with selected yeasts at controlled temperatures of 14°C in stainless steel tanks to preserve the purity of fruit. The wine was rested on its fine lees, with bâtonnage adding texture and complexity for three months.

Tasting Note

Made from the native Savatiano grape, this offers a complex and aromatic bouquet of ripe peach, quince, creamy vanilla and an intriguing hint of Turkish delight. Dry with perfectly balanced freshness, intense notes of grapefruit, pepper, ginger and wild mint lead to a long and spicy finish.

Grape

Savatiano 100%



Winemaker:	Vassiliki Akriotou
Region:	Sterea Ellada
Country:	Greece
Alcohol:	12%
Dry/Sweet value:	1 (1 is dry, 7 is very sweet)
Residual Sugar:	1.4
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic:	No/No
Product Code:	5919018A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Screwcap