

2017 TERRA PETRA RAPSANI TERRA OLYMPUS



TERRA OLYMPUS



TYPE :
DRY RED WINE

CATEGORY :
P.D.O. RAPSANI

VARIETY :
XINOMAVRO
KRASSATO
STAVROTO

PRODUCER :
TERRA OLYMPUS

ALCOHOLIC VOLUME [%]: 13.5

BOTTLE SIZE :
750ml

TEMPERATURE :
16-18C

TERRA OLYMPUS

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VINEYARDS

High altitude 500m biodynamic vineyards located on the steep slopes of the Tembi Valley and Mount Olympus near Rapsani in Larissa, Greece. A combination of ungrafted 40-70 year old bush vines and 15-25 year old trellised vines which have both been organically tended to since planting.

SOIL

Schistic soil with pockets of clay and iron.

CLIMATE

Cooler summers due to high altitude and the proximity of the Aegean Sea, as well as the cooling breezes from Mount Olympus.

HARVEST

September to October, hand harvested.

VINIFICATION METHOD

Grapes are de-stemmed and left for 2-3 weeks for color extraction prior to fermentation. Whole cluster co-fermentation of all three grape varieties takes place in stainless steel tanks with natural yeasts for approximately a month. The wine is then transferred to 500 liter barrels to rest for 14 months. The wine is bottled unfiltered and mellows for eight months prior to release.

SERVING SUGGESTIONS

Sausages, pasta with red, spicy sauces, pizza with ham, rich and flavorful cheeses.



TASTING CHARACTERISTICS:

Aromas of ripe red fruits, earth and floral hints

Medium bodied with a silky texture, balanced tannins and acidity

Long finish

