



RAWDITIS



Viticulture–Winemaking:

- Berry to berry selection
- Spontaneous fermentation in amphorae
- 28 days of skin contact (orange wine)
- Zero-additive vinification
- 6 months of aging on its fine lees in amphorae
- Bottled unfiltered to retain its natural character and elegance
- No sulfites added



Tasting notes:

On the nose beautiful aromas of tangerine zest and apricot, with botanical notes and thyme in the background. The palate is very harmonious and full of taste, leading to a persistent finish described by lingering fruity notes.



Food Matching:

Served as a great match for seafood, pasta and Asian cuisine. It's also a good pairing for cooked vegetables with olive oil and salads.



“RAW” Family:

The Family of "Raw" is a family of single-varietal wines from 2 famous varieties of Northern Greece: Xinomavro and Roditis. Extreme terroir-focused, cool climate, very old vineyards (45-80 years old) stand out through viticulture and winemaking with zero intervention. Our goal is to clearly capture the variety and the soils from which it comes, trying hard to produce wines like our ancestors and to remain "invisible" in the end result.



Technical characteristics:

COMPOSITION
REGION
VINEAGE
ALCOHOL

RODITIS
AMYNTAION
>80YEARS OLD
12, 6 %





RAWDITIS



2022

AWARDS

MUNDUS VINI SPRING

GOLD

JAMES SUCKLING

93 P

