THYMIOPOULOS
VINEYARDS

Blanc des Côteaux
2022

VINEYARDS
The vineyards - certified organic - are located in the Fytia village, at the slopes of mount Vermio.

ALTITUDE
450-650 metres

SOIL
Schist inclined soil, expressing the unique terroir of the region for the varieties Assyrtiko, Vidiano, Aidani. Malagouzia is planted in calcarean soil.

MICROCLIMATE
Warm continental climate, tempered by the cooling winds coming either from Vermio mountain or from the sea. Lower temperatures linked to high altitude, and big diurnal range during ripening season offer freshness and elegance to the wines.

HARVEST
Early September for Malagouzia. End of September to early October for the rest of the varieties.

VINIFICATION
Malagouzia is vinified with their skins for a few days and after their separation, remains with their fine lees. The same technique applies for Vidiano and Aidani as well. Assyrtiko receives a slow long term pressure of the bunch in a pneumatic press and ferments in wooden barrels of 2000 litres capacity.

MATURATION
Assyrtiko rests in oak barrels for 1 year while the other varieties in amphorae for 10 months in their lees.

TYPE: WHITE DRY WINE
CATEGORY: WHITE GREEK WINE
VARIETIES: MALAGOUZIA 40%, ASSYRTIKO 45%, VIDIANO 10%, AIDANI 5%
ALCOHOL: 13%

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