

APLA White | Vintage 2025



Viticulture - Wine making:

After chilling the grapes at 5°C, they are carefully sorted and pressed, with a small percentage of whole cluster, in a pneumatic press. Fermentation takes place in stainless steel tanks and amphorae, vinifying each vineyard plot separately. After 2-4 months of aging on the fine lees, the wine is ready for bottling.



Tasting notes:

A delicious wine with a lot of complexity and attractive tropical fruit in the nose, followed by stone fruits and floral notes. On the palate, it has a rich feel with restrained acidity and a lingering fruit finish.



Food Matching:

Perfect with sea food and salads, sushi and Asian cuisine in general. A pleasure for all moments.



Technical Characteristics:

Composition: Malagousia 50%, Assyrtiko 30%, Vidiano 20%

REGION: Macedonia, Thrace, Crete

VINEAGE: 12- 45 years old

ALCOHOL: 13 %



Awards



2025

50 GREAT GREEK WINES

Great Value

2024

BERLINER WEIN TROPHY **Gold Medal**

2023

CONCOURS MONDIAL DE BRUXELLES **Gold Medal**

MUNDUS VINI **Gold Medal**

JAMES SUCKLING **91 POINTS**

BALKANS **Gold Medal 89P**

2022

MUNDUS VINI SPRING **Gold Medal**

JAMES SUCKLING **90 POINTS**

JANCIS ROBINSON **16.5**

2021

BERLINER WEIN TROPHY **Gold Medal**

ASIA WINE TROPHY **Gold Medal**

DECANTER **90 POINTS**

2018

BERLINER WEIN TROPHY **Gold Medal**

«APLA» Family

Nikos Karatzas founded OENOPS WINES PC in 2015 and it is the most newly established winery in the region of Drama. Its main purpose is to produce high quality wines in limited quantities. The grapes come from personally selected vineyards from Drama and Macedonia in general, that are cultivated from ambitious winegrowers.