



ERITHROU RODOU

Ktima

ASSYRTIKO



Vineyard

Appellation: Protected Geographical Indication Drama

Vintage: 2022

Type of Wine: Mono-Varietal Wine – 100% Assyrtiko

Average Production Per Year: 1100 bottles 750ml

Type of Harvest: 100 % Manual

Vineyard Surface: 1.1 ha

Year of Plantation: 2009

Configuration: Linear

Yield Per Ha: 7.75 hl/ha

Orientation: North-South

Altitude: 200m

Soil & Subsoil: Sandy soil with pebbles on a layer of rocks

Vineyard's Coordinates: 41°12'38''N 23°51'48''E

Terroir: The area of Kokkinogea village has a very long viticulture and winemaking tradition dating back to 1500 AD. The whole viticultural area is a valley crossed by the river Aggitis and surrounded by the mountain ranges of Mount Menikio and the

mountain range of Agios Pavlos (the end of massif Falakro) which protect the valley from North and West winds and create a special micro-climate. Our vineyard is located on the named place “Amoudies” meaning sandy beaches, in reference of the different layers of sand and pebbles created over the years on both sides of the river; provide our vineyard with a very good drainage. The rocky and in some spots marble subsoil give all the mineral structure to our grapes.

Winemaking: Our grapes are completely handpicked and destemmed. We start with a skin contact cold maceration for 12 hours at 8°C. We collect only the free run juice as we use NO press. Focusing on the highest quality characteristics we choose to vinify only the free run must, even if we lose 1/3 of our total volume. 100% barrel-fermented in French oak barriques. After fermentation, the wine is gently stirred (bâtonnage) during the 8 months of aging on fine lees. This classic technique enhances the aromatic richness and complexity. A light micro-filtration is done just before bottling.

Tasting Description: Crystal pale lemon color with silver highlights. Intense citrus and floral aromas such as lemon, bergamot, and citrus blossom, alternate harmoniously on a substrate of nutmeg, roasted nuts, butter in balance with a mineral and salty character. The high complexity of aromas is met in the palate as well, buttery texture and nuts, balance well with its fruity character and high crisp acidity.

Ktima Erithrou Rodou | Winery & Vineyards | Kokinogia 66200 Drama Greece
www.ktimaerithrourodou.gr | mail : winery@oenopolis.gr | Tel.: 00302521104003



Ktima Erithrou Rodou |



ktima_erithrou_rodou



Ktimaerithrou1