

MYLONAS

PetNat

HISTORY -

Mylonas Winery is a third generation (since 1917) boutique winery located 30mi south of Athens. The petite but contemporary winery is built in the village of Keratea with the 17 ha of their vineyards being scattered in Attica's peninsula. They farm traditionally, mainly Greek grape varieties, with respect and trust to the terroir. Attica's has a unique terroir rich in minerals & limestone soils. The mild Mediterranean climate acts as an ally and the old vines produce their most concentrated grapes in low yields. Mylonas philosophy is based on minimum intervention from the vineyard to the bottling. When you have great vineyards that produce high quality grapes of distinctive individual character, this is not only environmentally and socially responsible approach, it's also the best way to consistently make fine wine.

VINIFICATION -

The grapes are hand-picked and placed into small crates. After the harvest, the grapes are taken immediately into the winery where the grapes are cooled at 8 °C, destemmed and pressed. Static settling and fermentation at controlled temperature (17 °C) in small stainless-steel tanks. Before the end of the fermentation the wine is bottled. The fermentation ends in the bottle and left on the lees for three months. Disgorgement by hand.



COMPOSITION - 100% Savatiano

ALTITUDE - 250 meters

REGION - Attiki - Keratea Village

IRRIGATION - Dry Farming

CLASSIFICATION - PGI Attiki

ALCOHOL % - 12.00%

AGE OF VINES - 55+ years

PH - 3.32

VINE TRAINING - Bush vines

TOTAL ACIDITY - 5.7 grams/liter

SOIL PROFILE - Sandy clay over limestone, rich in minerals