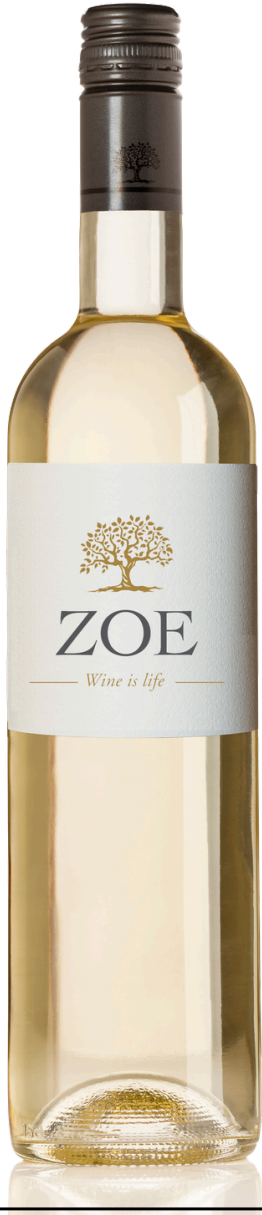


# ZOE

## White



### HISTORY -

Zoe, the Greek word for life, is a series of wines created to exemplify the terroir of its origins. When creating these wines, we focus on working with micro farmers that farm naturally and work with indigenous and cosmopolitan varieties for our blends. The wines are also expressions of the winemakers and we work with ultra-talented people that are skilled in the craft but also in tune and in touch with the ecosystems they work in and around.

### ECOSYSTEM -

Moscofilero and Roditis come from the Mantinea Region within Peloponnese. Mantinea is a high elevation plateau where the vineyards are planted on sandy soils. Elevation allows for the grapes to mature slowly, developing complex flavor and natural high acidity.

### VINIFICATION -

Grapes are harvested, pressed and put into stainless steel tank. Skin contact for 3-6 hours at cold temperatures. Alcoholic fermentation in stainless steel vats. Malolactic fermentation is restricted.

### AGEING -

The wine is aged for a short time over fine lees in stainless steel tanks.

**COMPOSITION** - 70% Roditis, 30% Moscofilero

**ALTITUDE** - 2,132 - 2,400ft

**REGION** - Peloponnese

**IRRIGATION** - Dry Farmed

**CLASSIFICATION** - PGI Peloponnese

**ALCOHOL %** - 12.5%

**AGE OF VINES** - 36 yrs Roditis, 31 yrs Moscofilero

**PH** - 3.30

**VINE TRAINING** - Double Cordon Royat

**TOTAL ACIDITY** - 5.50 grams/liter

**SOIL PROFILE** - Clay & Sandy Soils