

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.

TASTING NOTES -

The color is bright white yellow with green hues. The nose is complex, and the wine exudes aromas of fresh flowers, with hints of crushed blossoms. A relaxed pace and a luxurious texture give flavors of citrus fruit and touches of jasmine and mint. The aftertaste, the acidity travels across the palate for a clean, extended finish.

COMPOSITION - 70% Roditis, 30% Moscofilero

REGION - Peloponnese

CLASSIFICATION - PGI Peloponnese

AGE OF VINES - 31 yrs Roditis, 26 yrs Moscofilero

VINE TRAINING - Double Cordon Royat

SOIL PROFILE - Sandy Soils

ALTITUDE - 1,476 ft - Roditis
2,460 ft - Moscofilero

IRRIGATION - Dry Farmed

ALCOHOL % - 12.5%

PH - 3.24

TOTAL ACIDITY - 5.80 grams/liter