

ORFIKOS OINOS



Vintage

2020

Grape Varieties

70% Athiri - 30% Robola.

Vineyards

The grapes for this wine are sourced from the winery's own vineyard in the high elevation Demesticha region at 750-900m. The soil is a mixture of sand, clay and limestone and grape yields are 7000kg per hectare.

Wine making

Skin contact for 6 hours, stainless steel tank fermented at low temperature, then separated from the lees and bottled.

Tasting Notes

The wine has a pale yellow colour with hints of green. Aromas of tropical fruits, lime and peach well assorted with its floral character. It is a medium bodied wine with velvet acidity that leaves a mineral finish of medium intense.

Serve at 12°C with vegetables, lightly cooked lean fish, lightly cooked summer dishes, as well as an aperitif.

Under proper storage conditions this wine can be aged and enjoyed for up to 5 years.