



PRODUCER PROFILE

Estate owned by: Leon Karatsalos & Yiannis Paraskevopoulos

Winemaker: Yiannis Paraskevopoulos

Estate founded: 1994

Winery production: 320,000 Bottles

Region: Nemea

Country: Greece

GAI'A Notios White 2018

WINE DESCRIPTION

One of the pioneers of the modern Greek wine revolution, Gai'a Estate (pronounced Yay-ya) was established in 1994 by Leon Karatsalos and winemaker Yiannis Paraskevopoulos. Their mission was to capture the best that Greece's indigenous grapes have to offer by merging traditional viticultural and production methods with innovative techniques. The estate is named after "Mother Earth," in honor of the unique terroir that gives birth to these world-class wines.

ABOUT THE VINEYARD

Notios White (AKA "The Southerner" in Greek) is produced from two pink-skin indigenous varieties: Moschofilero and Roditis. The Moschofilero is sourced from the Arcadian plateaus in the Mantinia region of Peloponnese, at an altitude of 1,500ft. In this cool climate, the pink-skinned Moschofilero thrives, developing intense, spicy and floral aromatics and crisp acidity. The Roditis comes from vineyards located on the Corinthian slopes; the ideal environment for producing grapes with elegance and a smooth, lemony character.

WINE PRODUCTION

The grapes were hand-harvested and transported to the winery in 50lb plastic containers. Once in the winery, the grapes are chilled down to 40°F, then destemmed and pressed. Only free-run juice is used from the Roditis, while the extraction from the pneumatic press is used from the highly aromatic Moschofilero. The must from both varieties is clarified, followed by cold fermentation (60°F) for 20 days.

TASTING NOTES

This refreshing and aromatic dry white blend showcases the new, high quality and exciting wines that are coming out of Greece. The Moschofilero contributes vibrant floral notes of rose petal and a lively fruity profile, while the Roditis provides an elegant lemony character and crisp acidity.

FOOD PAIRING

The lively fruit flavors and refreshing acidity make this an ideal aperitif, or as an accompaniment for light appetizers. A great pairing for seafood and poultry, as well as Asian cuisine.

VINEYARD & PRODUCTION INFO

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|-----------------------------|---------------------|
| Soil composition: | Calcareous and Clay |
| Elevation: | 1,500 feet |
| Average Vine Age: | 15 years |
| First vintage of this wine: | 1995 |

WINEMAKING & AGING

| | |
|--------------------------|-------------------------------|
| Varietal composition: | 50% Moschofilero, 50% Roditis |
| Fermentation container: | Stainless steel tanks |
| Fining agent: | Vegan |
| Type of aging container: | Stainless steel tanks |

ANALYTICAL DATA

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|-------------------------|------------|
| Alcohol: | 12.0 % |
| pH level: | 3.4 |
| Residual sugar: | 1.5 g/L |
| Acidity: | 6.0 g/L |
| Total SO ₂ : | 106.0 mg/L |