

THE ORANGE POINT

ORANGE WINE

ARTISANS VIGNERONS THE ORANGE POINT

VINEYARDS: Crafted by Artisans Vignerons, this vibrant orange wine is made from only the finest Greek grapes grown in the vineyards across the hills of Northern Greece.

SOILS: Diverse soils and microclimates across Northern Greece contribute to the complexity and regional character of the blend.

CLIMATE: The hills of Northern Greece and the varied regional microclimates help shape the wine's freshness, texture and aromatic expression.

VINIFICATION: Skin-contact white wine with the two indigenous Greek varieties Assyrtiko and Roditis. Harvest early October in Amyndeon, an important viniculture zone in Northern Greece, with the vineyards at 600m-700m altitude. Vines: Roditis 40 years old, Assyrtiko 10 years old. The wine remains with the skins about 20-25 days in inox tanks and then stays on the lees for 10 months.

TASTING PROFILE: This exquisite orange wine, a harmonious marriage of Assyrtiko and Roditis, showcases the multifaceted charm of the region. Assyrtiko imparts a well-defined mineral freshness which is complemented by the fleshy pear fruit expression of Roditis. Delicately round and elegantly flavored, this blend features a lingering aftertaste and works beautifully both on its own and with food.

TYPE:
ORANGE WINE

CATEGORY:
NORTHERN GREECE

VARIETY:
50% ASSYRTIKO / 50% RODITIS

ALCOHOL:
12%

TOTAL ACIDITY:
5,7 g/l

SUGARS:
2,5 g/l

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