

Sant'Or 'Santamariana' 2018

Producer: Panagiotis Dimitropoulos

Provenance: Achaia, Peloponnese

Farming: Biodynamic (Demeter certified)

Grape(s): 100% Santamariana

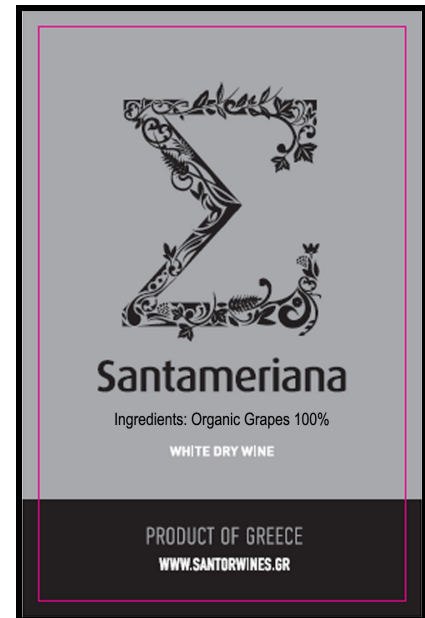
Vineyard(s): The only commercial vineyard site of the hyper local Santamariana grape, planted by massale selection without grafting on a hill behind the winery in dry, schist soils with once yearly irrigation.

Vintage: 2018 was an extremely hot and dry vintage in Greece producing wines of softer aromatics and more pronounced spice.

Fermentation/ Aging: Hand harvested grapes are destemmed and passed through pneumatic press into steel for spontaneous fermentation. Aged in steel for six months on the lees.

Fining/ Filtration: none

Sulfur: 40 ppm added just before bottling



The Producer:

Located an hour's drive from the port city of Patras, in the gentle hills below the small mountain village of Santomeri, Panagiotis Dimitropoulos grows 4.5 ha of Mavrodafni, Roditis and Santamariana, a hyper local white variety. Biodynamic farming with a strong emphasis on the cosmic and philosophical enriches a rigorously practical approach. The winery is utterly professional and economized for workflow; Panagiotis does nearly everything at Sant'Or unassisted from biodynamic preparations to pruning and wiring vineyards to bottling and labeling.

The Vineyard

Named for the nearby village of Santomeri, Santamariana is a hyper local aromatic white variety Panagiotis planted from cuttings taken from a nearby farmer. Most of the Sant'Or vineyards are planted contiguously but the Santamariana is set aside on a hillcrest behind the winery. Schist is the dominant soil across all of the vineyards here but the hill is steeper, slightly higher altitude and more exposed without the preponderance of olive trees that punctuate the rest of the vineyards.

The Cellar

The Santamariana is hand harvested, destemmed and passed through pneumatic press into steel tank to ferment with temperature control. The wine then ages on the lees until the vats are assembled with about 30 ppm added sulfur just before bottling without

fining or filtration. The 2018 vintage was substantially hotter and drier resulting in a wine with more demure aromatics, deeper texture and a touch of that dessicated fruit feel.

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