

## **Sant'Or 'Roditis Natural' 2017**

**Producer:** Panagiotis Dimitropoulos

**Provenance:** Achaia, Peloponnese

**Farming:** Biodynamic

**Grape(s):** 100% Roditis

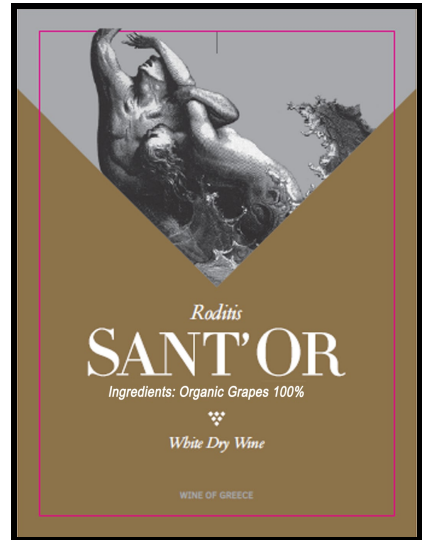
**Vineyard(s):** The rows of Roditis are situated in the most biologically diverse, lush part of Sant'Or on a flat stretch punctuated by olive trees. Schist soils with once yearly irrigation.

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

**Fining/ Filtration:** none

**Sulfur:** 40 ppm added just before bottling

**Misc:** Although the most important legacy of Sant'Or is the Santamariana and Mavrodafni wines, the Roditis is Panagiotis' personal favorite.



### **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**

The Roditis is growing on the lowest, flattest part of Sant'Or where the life is most concentrated and diverse. The rows are punctuated by frequent olive trees, some in the heart of the vineyard are centuries old. The soils here are the same kind of free draining schist but the water table is higher and the area is shaded so it is much greener and cooler than the rest of Sant'Or.

### **The Cellar**

The Roditis is hand harvested, passed through a crusher destemmer, sent to pneumatic press and fermented with temperature control in steel tank. The wine then ages on the lees until the vats are assembled with about 40 ppm added sulfur just before bottling without fining or filtration.

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