

Papras Bio 'Oreads' 2020

Producer: Stergios Papras and family

Provenance: Tyrnavos, Thessaly

Farming: Organic (certified)

Grape(s): 100% Black Muscat of Tyrnavos

Vineyard(s): 4.5 ha valley floor vineyards planted between 1994-1997 with limestone rich free-draining soils

Vintage: 2020 was an even year without any dramatic seasonal challenges and slightly better ripeness than 2019. The 2020 release of Oreads has slightly longer maceration than previous years hence the darker color.

Fermentation/ Aging: Spontaneously fermented on the skins in 600L and 1 ton steel open-top fermentors with 50% of the stems included. Punchdowns 2-3 times a day and racked away from skins after four weeks of maceration into steel tanks for short aging until bottling in December. 20% of the wine passes very briefly through old barrels before being blended back in prior to bottling.

Fining/ Filtration: none

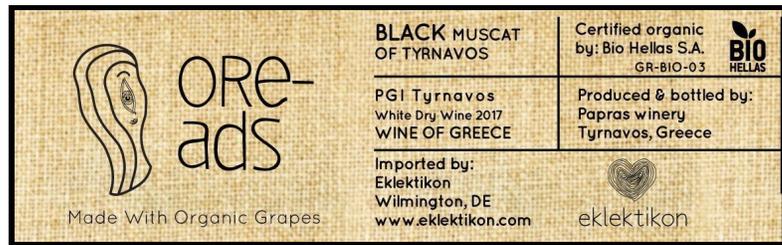
Sulfite: 15 ppm added sulfite total with about half added at before fermentation and half at bottling.

Misc: The Oreads of Greek myth are mountain nymphs, an allusion to nearby Olympus

The Producer:

Despite the suffocating, stagnant heat of Tyrnavos in June, Stergios Papras slowly ambles between his rows testing the texture of leaves between his calloused fingers and snacking on the occasional nascent grapes. The profound heat doesn't seem to bother the old man in the least which is really saying something: while Greece is a generally toasty sort of place, Tyrnavos is a pressure cooker! Unlike the rest of Greece, Tyrnavos is flat and the mountains that circle the place trap the heat so even the breeze coming off them does little to dull the freakish temperature.

The Papras story is romantically unromantic: a multigenerational family of long-time organic growers working in one of the most run down parts of Greece making humble, delightfully imperfect wines. These vineyards will never inspire portraiture or poetry, the winery is a dingy place but the wines are excellent and the family is kind and earnest.



The Vineyard

The vineyards are bordered by fruit trees grown by their neighbors and the farming is by-the-book organic with only sulfur and copper used to combat the assorted maladies of the vineyard. Like most vineyards in Greece, these are irrigated and the system is used 3 times a year. Despite being very hot, Tyrnavos is wetter than other regions with an ever worsening problem of unseasonable rains so they are obliged to spray copper up to ten times in a year to protect their vines. Weeds are cut under the vines to help with air flow and the soils are left unmanipulated (no till). They grow varieties like exogenous Cabernet Sauvignon, common here since the phylloxera epidemic, as well as ever-present Roditis and Black Muscat (AKA Hambourg) that has become synonymous with Tyrnavos' wine culture.

The Cellar

Despite many years of making organic wine, when Stergios was asked by Aris to make natural wines he balked saying “what do you mean? The way my father used to do it?” Well, yes, actually. As with many of Aris' collaborations this one is still ramping up in quantity as Aris shows them the market viability of making larger proportions of these wild wines.

‘Oreades’ is 100% Black Muscat of Tyrnavos (Hamburg) spontaneously fermented on the skins in 600L and 1 ton steel open-top fermentors with 50% of the stems included. Punchdowns 2-3 times a day and racked away from skins after four weeks of maceration into steel tanks for short aging until bottling in December. 15 ppm sulfite added total with half just before fermentation and half just before bottling. No fining or filtration.

For more details email info@OlmsteadWine.com

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