

## **Sant'Or 'Krasis' 2017**

**Producer-** Panagiotis Dimitropoulos

**Provenance:** Achaia, Peloponnese

**Farming:** Biodynamic

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

**Vineyard(s):** The majority of the Mavrodafni was planted without grafting by Panagiotis' father in a small, wickedly dry schist parcel. Irrigated once or twice a year.

**Fermentation/ Aging:** hand harvested grapes are destemmed and crushed into steel for fermentation. Pressed away from the skins as the wine goes dry into French oak barrels for aging.

**Fining/ Filtration:** none

**Sulfur:** 30 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**

'Krasis' is a rare rendition of Mavrodafni as a dry wine. The grapes come from a parcel of ungrafted vines planted years ago by his father. The garden-sized vineyard is completely exposed to the punishing brilliance of Greek sun and the dusty schist soils can barely hang onto any water so there's not much in the way of vegetation. The rest of the vineyards are wild and diverse but this one is bare with no need to curb weed growth. Panagiotis made his first wine from these vines when he was a teenager so the relationship to this terroir is deep.

### **The Cellar**

The Mavrodafni is hand harvested, passed through a mechanical crusher/ destemmer and into temperature controlled stainless steel where it ferments on the skins for about 3 weeks. The pressed wine is then aged in French oak barrel in Panagiotis' cool, moist cellar. Bottled without fining or filtration with about 30 ppm sulfite added when the wine is assembled into tank prior to bottling.

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