ANCIENT VINES; MODERN WINES

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Wines for today

1. Tselepos Amalia Brut (Sparkling Moschofilero)
2. Papagiannakos Savatiano 2014
3. Tetramythos Roditis 2015
4. Gerovassiliou Malagousia 2015
5. Gentilini Robola 2014
6. Sigalas Santorini 2015
7. Skouras Grande Cuvée 2012
8. Zafeirakis Limniona 2012
10. Tsantali Rapsani 2012
11. Samos Nectar 2008
Greece today

Top 20 Wine Producing Countries 2015

Data by Vineyards.com

1. Italy
2. France
3. Spain
4. USA
5. Argentina
6. Chile
7. Australia
8. South Africa
9. China
10. Germany
11. Portugal
12. Russia
13. Romania
14. Hungary
15. Brazil
16. Greece
17. Austria
18. New Zealand
19. Serbia
20. Bulgaria

Volume unit in thousands of hectoliters
Source OIV "Global Economic Vitiviniculture Data", 28 Oct. 2015
History

- Crete to Thira
- Mycenaean culture in 1600 BC
- Therapeutic wine; thelassitis
- Dionysus
- Symposia
- Ancient Greeks dilutes their wine 1 part wine to 2 parts water-
- *Hesiod* in 7th C BC – ’grapes left to dry for 10 days before pressing’
- *What happened?*
- Byzantium- and Venetian power
- 1453
- 1821 revolution and Ottoman retreat
- Phylloxera, and currants from Australia
- Baron Clauss in Patras and Ernest Toole in Caphalonia
Quality Factor

- **LOCATION**
- Mostly mainland
  - Macedonia
  - Peloponnese
- 3000 islands (67)
  - Ionian- west
  - Cyclades- south
  - Dodecanese - s.east
  - Sporades- n.east
Greece – Quality factors

- Mediterranean climate
  - Dry to the east
  - Wetter in the west
- Mountainous country
- Pindus Mountain- rain shadow
- Soils:
  - Mostly limestone on mainland
  - Alluvial near rivers
  - Sandy by coastlines
  - Volcanic soils on islands
Quality Factors

- Viticulture
- Traditionally
  - bush trained
  - 10,000 vines/hectare
- New vineyards
  - Trellised
  - 2,500/ha
- Little mechanization
Greek Wine quality levels

PDO’s:
- 8 OPE’s- sweet
- 25 OPAPS

PGI:
- TO- regional wines
- OKP Retsina

EO
Greece’s Factors affecting quality

- Climate – Mediterranean – sunshine except in cool and semi-continental Macedonia
- Aspect – very mountainous
- Soils
  - Limestone on mainland
  - Volcanic and rocky on islands
- viticulture
- High tech vinification
Greece’s Factors affecting quality

200 Greek Grape varieties:

• **Whites:**
  - Assyrtiko
  - Athiri
  - Debina
  - Malagousia
  - Malvasia
  - Moscofilero
  - Muscat
  - Limnio
  - Robola
  - Savatiano – Retsina
  - Vilana

• **Pink:**
  - Rhoditis
  - Moscofilero

• **Reds:**
  - Agiorgitiko
  - Liatako
  - Limniona
  - Mandilaria
  - Mavrodaphne
  - Xinomavro
  - + International Varieities
Macedonia

• Cooler 75° avg

• Amynteo PDO
  – One of the coldest
  – High elevation 2500’
  – Plateau with 2 lakes Vigoritis & Petron
  – Lighter style of

• Goumenesa PDO
  – Includes Mt Paikon 500-800’ altitude
  – Xinomavro
  – International varieties
    • Syrah
    • Cabernet Sauvignon
Macedonia

• Naoussa PDO
  – Continental climate
  – SE slopes of Mt Vermion (165-1600’)
  – Xinomavro

• Plages Melitona/ Côtes de Meliton
  – Porto Carras
  – Domaine Gerovassiliou (Epanomi PGI)
Thessaly

- Heart of Central Greece
- Other crops on fertile plains
- Viticulture on slopes
- International varieties
- PDO’s
  - Anchalios PDO – Rhoditis
  - Messenikolas PDO – Mavro-
    Messenikola – light reds
  - Rapsani PDO blend of
    Xinomvaro, Krassato &
    Stavroto
  - Tyrnavos - Limniona
Epirus

- Mountainous
- 2300’
- Humid and cool
- Moderated by Ionian Sea
- Small but important industry around Metsovo and Zitsa
- Debina – low alcohol
- Bekari and Vlahiko
- Intl varieties
Central Greece

- Montainous
- Complex topography
- Wet and humid -> dry
- 21,000 hectares
- Attica PDO
- Attalandi PDO
  - Megara, Mesogaia
  - Euboea (Evia) island
- Savatiano and Rhoditis + intl varieties
Peloponnese

- Homer’s Ampeloessa
- Mantinia PDO
  - 2100 feet altitude
  - Moscofilero
- Mavrodaphne of Patras PDO
  - Sweet fortified red wine
- Nemea PDO
  - Corinth 800 -2600 feet
  - Agiorghitiko
1. Tselepos Amalia Brut NV

- 100% Moscofilero
- Different clones of the Filero grape
  - Asprofilero, Xanthofilero, Mavrofilero
- Pink skinned, crisp and aromatic
- Found in Mantinia and Arcadia of the Peloponnese
- Tselepos vineyards at 750 meters eastern foothills of Mt Parnon
- Clay rocky soils
- Higher winds and altitude resulting in low fungal and pest pressures
- Early harvested; classic method
2. Papagiannakos Savatiano 2014

• Markopoulo PGI
• Mesogaia near Athens
• North facing in S.E. Attica, 50 years old vines, non-irrigated in limestone soil at an altitude of 100m
• Soils are clay, limestone, and gravel
• Low rainfall
• Savatiano- thick-skinned
• High yielding
2. Papagiannakos Savatiano 2014

- Mid-September harvest
- Fermentation in stainless-steel tanks, under controlled temperature 16° -18° C -20 days
- Alcohol 12.5% abv
- pH 3.34
- TA 5.4
3. Tetramythos Roditis 2015

- 2nd most planted variety
- Drought resistant
- Ano Diacopto of Aegialeia, (NW Peloponnese- Achaia) coolest mesoclimate in Greece
- Near Patras
- 650 to 1050 meters altitude
- Spanos Brothers
- Bush vines
- Organic practices
- Wild yeast fermentation
- 14,000 cases
4. Gerovassiliou Malagousia 2015

- Papamola region of Epanomi - 62 ha
- Sandy clay soils with some limestone substrata
- Vangelis worked with Emile Peynaud
- Porto Carras
- Saved Malagousia from extinction
- Partial barrel fermentation
- Aged on the lees
Gerovassiliou Malagousia 2015

- High yielding
- Susceptible to diseases and pests
- Development of terpenes
- Has characteristics of peaches and apricots
- Skin contact
- Partially barrel fermented
- On the lees for 3-4 months
- 13.5%abv
- Acidity 5.81g/l
- pH 3.39
5. Gentilini Robola 2014

- Mountainous and hilly Mt Ainos 1630 meters on southern side of Cephalonia (Ionian Isles)
- Mild climate, humidity
- Rocky limestone poor soil
- Venetians named the wine ‘vino di sasso’
- Cosmetatos Family
- Certified organic
- Robola- one of Greece’s finest whites -500meters+
- Ungrafted, bush trained
5. Gentilini Robola 2014

- Pre-chilled grapes
- 50% de-stemmed/crushed
- 50% whole bunch pressed
- Cool temperature ferment
- 3 weeks
- 4 weeks battonage
- Cold stabilized
- 12.5% abv
- pH 3.05
- TA 6.5g/l

Mount Ainos
6. Sigalas Assyrtiko Santorini
6. Sigalas Assyrtiko Santorini 2015

- Santorini – Thira
- Vinsanto
- Explosion @ 1620 BCE
- Porous soils: Aspa sands – lava; ash, pumice; limestone;
- No potassium = low pH
- Lack of Rain 400mm
- ‘Meltemia’ cool strong winds = diurnal range
- Sea fog

- 1400 ha of vineyards down from 2500
- Avg vineyard is 1 ha
- Naturally organic
- Low pest and fungi
- Assyrtiko 75% Aidani 25%
- Kataboladi = layering
- Koulara or klada vine pruning

- 75 yr +++ old vines
- Oia plain in north
- Harvest mid to late Aug
- Very low yields
- SS fermentation
- 14% Alc;
- pH 3.0
- TA 6.8 gr/lt
7. Skouras Grande Cuvée 2012

- NE Peloponnese and the Argolida Highlands of the Nemea PDO
- Nemea known as Agios Giorgos in Ottoman times
- Mild winters and hot summers
- 3 sub-zones
  - 750-1475’ – warmest; clay soils
  - 1476-2133’
  - -> 2950’ coolest; clay/limestone
- 1100 meters altitude
- Red clay, volcanic soils
7. Skouras Grande Cuvée 2012

- 100% Agiorgitiko
- 21 year old vines
- Harvest in October 40 hl/ha
- 12-14 days skin contact
- SS fermentation 14 days
- MLF in barriques
- 12 months aging in 100% new French barriques
- 6 months bottle aging min
- 13.5%abv
- pH 3.36
- TA 6.9g/l
8. Zafeirakis Limniona 2012

- Located in “Palaiomylos” in Tyrnavos in Thessaly
- Southern foothills of Mt Olympus
- Clay with high concentration of flint stone.
- Limniona – not to be confused with Limnio
- Abandoned after phylloxera
- First produced in 2008 by Christos Zafeirakis
- Studied in Piedmont
- Written about by Aristotle
8. Zafeirakis Limnionia 2012

- Organically grown
- Thick skinned and resistant to oxidation
- Initially fermented in a large wooden vat
- Aged 6 months in 500liter French oak -30% new.
- 6 months in 3000lt oak casks and bottled immediately after
- 12.8% abv
- pH 3.48
- TA 6.3g/l
Naoussa PDO

Exports during Ottoman period up to phylloxera

Renaissance starts in 1970s

500 ha and 20 wineries

Continental influences

Sandy clay to sandy loam

Altitude -> 900'

3500-4000 vines / ha

Plots by forest- humid

100% Xinomavro

- 10-15 year old vines
- Hand picked
- 6 day pre ferment cold soak
- 12-15 day fermentation -> 25°C
- Open top fermenters w/ pigeage
- 18 months in Fr. & Am oak 25% new and 25% in 500lt
- 6 months in bottle
- 14.1% abv
- pH 3.43
- 5.4 g/l
10. Tsantali Rapsani 2012

- 125 year old history
- 5 regions of Greece
- Mount Olympus with 52 peaks – Mytikas highest @9500’
- Rapsani – southeastern slopes 90 hectares
- The most southern of 4 regions growing Xinomavro
- Must be covinified with Xinomavro, Krassato and Stavroto.
10. Tsantali Rapsani 2012

- Maximum 80 hl/ha
- 800 meters altitude
- Slope 2° -20°
- 10° to 20° C diurnal range
- Adequate rainfall
- Sandy clay loam with schist substrata
- Bush vines and guyot
- >35 year old vines
- Mediterranean climate
10. Tsantali Rapsani 2012

- Harvest: handpicked in the end of September – early October
- Xinomavro, Krassato and Stavroto co-fermented
- Traditional fermentation follows (8-10 days) in open top cement tanks for each parcel fruit
- Ferments are hand plunged twice or even three times per day in order to achieve a gentle extraction
10. Tsantali Rapsani 2012

- Pressing
- Malolactic fermentation
- Light filtration
- Maturation in French oak barrels 300 Lt (30% new – 70% second and third fill) for at least 6 months
- Further ageing in the bottle for at least 6 months
- 13% abv
- pH 3.55
- TA 5.33
Samos Nectar 2008

- Ancient history
- Muscat à petits grains -95%
- Abandoned and repopulated
- Known in 19th C
- Phylloxera in 1892
- UWCS/ EOSS established in 1934
- 26 local co-ops
- 2 wineries: Malagali and Karlovasi
Samos Nectar 2008

- Highest rainfall
- Vineyards with northerly aspect of Mt Ambelos
- Altitude up to 2600’
- 200 ha
- Pezoules
- Harvest up to October
- Dry muscats are new
- -PGI Aegean Sea
- 60% exported
Samos Nectar 2008

Styles:
- Dry PGI wines
- Altar wine VDN sweet
- Vin Doux - fortified
- Grand Cru - VDN
- Nectar - dried grapes
- Anthemis – mistelle 5 years
11. Samos Nectar 2008

- Sun-dried grapes 7-10 days
- Pressed
- 18 - 21 days maceration fermentation
- Aged 3 years in new and old oak barrels
- 14% abv
- RS 150g/l
- pH 3.60
- TA 5.8 g/l
Ancient Grapes: Modern Wines

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