

Tetramythos 2023 Mavrokalavrytino 'Nature'

WineWise Code	HTE-MAN23
Country	Greece
Region	Patras
Color/Style	Red
Destemming	Complete
Fermentation Vessel	Stainless Steel
Additional Fermentation Notes	Typical Red vinification Pumpover Fermentation duration: 2 weeks
Aging Vessel	100% Used Barrique
Aging Duration (months)	6 months
Filtered?	No
Fining Agents	None
Yeast Protocol	Spontaneous
Malolactic Conversion	Yes
Additional Maturation Details:	Aged for 6 months in large oak foudre of 5000 liters capacity.
Added Sulfur	Yes, 25ppm
Varieties	100% Mavro Kalavrytino
Residual Sugar	1.7
ABV	12
Acidity	5
pH	3.51
Closure	DIAM
Annual Production	680
Certified Vegan	No
Primary Vineyard Name	The word Mavro stands for black in Greek and it is often used as a synthetic word in the description of the red Greek grape varieties. Kalavrytino is derived from the origin of the grape variety, the mountainous village of Kalavryta. The whole name is not branded from the Tetramythos winery, but the name of the variety itself.
Soil Types	Alluvial, Calcareous , Loess
Elevation (meters)	840
Vine Age	42
Yields (hl/ha)	40
Farming Practices	Certified Organic
Harvest Method	Hand-harvested
Additional Harvest Notes	Bushvines (gobelet)
Other Vineyard Details	North

WineWise Notes on Producer:

Another young winery founded in 1999 by the brothers Aristides and Eustatios Stathios Spanos, it offers a splendid range of impeccably made wines from both indigenous and international varieties at improbably low prices. The startling quality is greatly attributable to their stellar wine-maker, Panagiotis Pappagiannopoulos. The mindboggling vineyards rise to elevations of 1000 meters, ensuring that diurnal temperature range that is so often the lodestone of quality in Greece. Enjoying unique limestone soils and making wines only from free-run juice, Tetramythos offers a finesse and purity that are unexpected at this price level. The "Nature" series wines are made according to some biodynamic principles e.g. the whites are harvested, pressed and bottled on flower days, and the reds on fruit days. Panagiotis aims to make all his wines in this style in the coming years. We find the style so compelling that we have essentially adapted our range entirely to it.

Producer Notes:

Mavro Kalavrytino is a rare indigenous grape variety, named after the nearby village of Kalavryta, in the foothills of mount Chelmos and it can only be found around this specific region. It was cultivated by few local farmers and almost extinct, until Tetramythos winery pointed out its unique and noble character back in 2004.

Organic and minimal intervention wine produced from north-facing and cool climate traditional bush vines, 42 years old at 840 meters altitude, in Pteri & Mamousia mountainous plateaus, in Aegialia region. Aigialia is located in the North coast of Peloponnese, overlooking the sea of the Corinthian gulf. Cultivated in clay soils, these non-irrigated vines provide low yields of high-quality grapes.

Use only the free run wine, with typical red vinification at 24 °C , spontaneous alcoholic and malolactic fermentation. Extraction for 2 weeks. Ageing in big oak tank of 5.000 liters capacity for 5 months. Bottled unfiltered and unfiltered, with minimal sulphites addition.

Wine with light ruby color, aromas of cherry, licorice and strawberry, leathery and smoky flavors with hints of noble earthiness. Gentle with light tannins, delicate texture with refreshing acidity.

A perfect accompaniment for cooked meats with barbeque sauce, oven-baked fishes like salmon and tuna with tomato sauce and mild yellow cheese. Ageing potential >10 years.

Best served slightly chilled at 15°C, 12% vol.



WineWise Notes:

The wine was de-stemmed and crushed by foot. No sulfur was added, but a small amount of already sulfured wine was introduced into the tank, resulting in a negligible measure in the final wine. A spontaneous fermentation is followed by a two-week maceration and a seven-month repose in old oak barrels. Pleasingly earthy, but the strawberry fruit has a soft, round and lush texture.

