

# Monemvasia 2022 "300" White

WineWise Code	HMW-300W22
Country	Greece
Region	Laconia
Color/Style	White
De-stemming %	Complete
Fermentation vessel	Stainless steel
Additional fermentation notes:	Fermentation duration: approx 20 days
Aging Vessel	100% Stainless Steel
Aging duration	5 months
Filtered?	Yes
Fining Agent	Bentonite
Yeast protocol	Cultured
Malolactic conversion	No
Additional maturation details:	5 months contact/stirring of the lees in stainless steel tanks
Added sulfur	Yes
Varieties	60% Kydonitsa, 40% Assyrtiko
pH	3.25
Residual sugar	1
ABV	13
Acidity	5.5 Tartaric
Closure type	DIAM
Annual production	830 cases
Certified vegan?	No
Other interesting facts:	In unity there is strength, inspired by this idea we created a blend of two exceptional varieties of the Laconian terroir. Kydonitsa is a rare local variety that gives the aromatic intensity and Assyrtiko, one of the most noble greek varieties and especially suited for the warm and semi-arid climate of Monemvasia, gives its distinctive spark of minerality and acidity to the blend.
Soil types	Loam, Slate, Schist
Elevation	300
Vine age	15
Vine yields	5000 kg/ha
Farming Practices	Certified organic
Harvest method	Manual harvest

## WineWise Notes on Producer:

Founded in 1997 by chemist Yorgos Tsimbidi and his wife Elli, the winery lies a few kilometers from the other-worldly, eponymous Byzantine town of Monemvasia, which legend holds gave rise to the ubiquitous Malvasia grape. Part of their mission was to revive the tradition and fame of sweet Malvasia, which they have done with great success. But they have devoted equal attention to the local varieties Kydonitsa, Asproudi, Mavroudi and Limniona, among others. Now joined by daughters Marialena and Anastasia, their wines go from strength to strength, bringing well-earned acclaim. The labels are original and eye-catching, and some play off the legends of nearby Sparta.

## Producer Notes:

With the launch of our winery in 1997, the vineyards became our top priority. We devoted our first years of operation to the documentation and study of local varieties, while experimenting with wine making processes, until in 2005 we started planting our first vines. Today, we are the proud growers of a collection of rare varieties, uniquely encompassing Monemvasias terroir in our 30 hectares of organic vineyards. Our modern, visitable winery was finished in 2020 and is now located in the 57th Km of the National Road Tarapsa-Monemvasia, 10 Km away from the Castle of Monemvasia. At the ground floor, in the main space, is where the production of the wines operates and where the necessary equipment such as: destemmer, pneumatic press, stainless steel tanks of controlled temperature and automatic bottling line are kept. The underground aging space houses the elevage of red and white wines in oak barrels and in bottles.



## WineWise Notes:

Kydonitsa is as local a grape as can be, as it is essentially unknown outside this corner of the Peloponnese, known as Lakonia. The name translates as "little quince", which is appropriate to the puckerish, apple tones it offers. Blended with the broader-shouldered Assyrtiko, it makes for a compellingly suave and fine white, which is "Spartan" only in its understated strength, not in its quotient of vinous pleasure, which is considerable.

