

Methymnaeos 2015 Chidiriotiko Red (Lesbos)

WineWise Code	HME-CHI15
Country	Greece
Region	North Aegean
Subregion	Lesvos
Color	Red
Alcohol by Volume	13
Acidity	6.7
Residual Sugar	3.4
Closure	Synthetic Cork
Annual cases produced	400
Varieties	100% Chidiriotiko
Maceration Notes	Five-day prefermentation maceration, followed by two-week alcoholic fermentation at 24° C.
Pumpever or Punchdown?	3 times a day stirring during pre-fermentation maceration, 5 pumpovers per day during alcoholic fermentation.
Destemming	Complete
Fermentation vessel	Stainless Steel
Fermentation duration	Approximately 3 weeks (alcoholic fermentation)
Aging method	Allier 45%, Limousin 45%, Tronçais 10%
Aging duration (months)	For the whole quantity of the wine, 2 months in steel (alcoholic & malolactic fermentation), 4 months in barrels, then 6 months in steel and, finally, bottling,.
Filtered?	Yes
Fining agents	None
Yeast	Cultured
Lees Contact or Stirring	Yes, during malolactic
Malolactic	Yes
Added Sulfur	Yes, 64ppm
Vineyard Name	Methymnaeos / An ancient Greek name of god Dionysus, from the words "methy"=wine, "hymenaios"=wedding and/or the "hymn" of the symposia, meaning wine wedding or wine hymn or both
Soil Type(s)	Volcanic
Elevation (meters)	100-350
Vineyard Aspect	North
Vine age (years)	26
Vine Yields hl/ha	26.19
Farming practices	Certified Organic
Vine Training Notes	Royat
Grape Picking	Hand-harvested

Notes on the producer:

The estate was the first modern Lesbian estate, although the island was exalted for its wines in ancient times. The situation is unique – the crater of an extinct volcano that used to be home to the famed petrified forest of Lesvos. The lava soil is fantastically rich in mineral content, particularly sulphur, which enables them to follow a strictly organic regime with relative ease. All this novelty aside, we would not have bought the wines if we were not struck by their exceptional quality.

