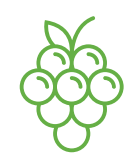




# RAWDITIS



## Viticulture – Winemaking:

- Berry to berry selection
- Spontaneous fermentation in amphorae
- 28 days of skin contact (orange wine)
- Fermentation with nothing added, and no machinery used at any stage(everything is done by hand)
- 6 months of aging on its fine lees in amphoras
- Bottled unfiltered to retain its natural character and elegance
- No sulfites added



## Tasting notes:

On the nose beautiful aromas of tangerine zest and apricot. The palate is very harmonious and full of taste, leading to a persistent finish described by fruity notes.



## Food Matching:

Serve as a great match for seafood, pasta and Asian cuisine. It's also a good pairing for cooked vegetables with olive oil and salads.



## “RAW” Family:

The Family of "Raw" is a family of single varieties of wines from 2 famous varieties of Northern Greece: Xinomavro and Roditi. Extremely terroir, cold climates, very old vineyards (45-80 years old) stand out through viticulture and winemaking with zero interventions. Our goal is to clearly capture the variety and the soils from which it comes, trying hard to produce wines like our ancestors and to remain "invisible" in the end result.



## Technical characteristics:

COMPOSITION  
REGION  
VINE AGE

RODITIS  
AMYNTAION  
80 YEARS OLD

ALCOHOL 12,5 %







# RAWDITIS



2022

AWARDS

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MUNDUS VINI SPRING

GOLD

