

Product	Seiradi Cuvée Topos White
Category	Protected Designation of Origin, Paros
Vintage	2022
Grape varietal composition	Monemvassia 100%

Chemical Data

Alc by Vol.	13.0
Total Acidity (g/lt of Tartaric acid)	6.1
Residual Sugars (gr/lt)	2.6
pH	3.21
S02 free (mg/lt)	28
S02 total (mg/lt)	115
Malo-Lactic Fermentation	NO

Vineyards

Altitude	420-550m
Soil	Sandy-clay terraces, very poor in organic material, limestone, active CaCO3
Vines	field blends, 85 years old average, ungrafted bush vines
Management	ORGANIC
Yields(Hl/Ha)	30.60
Date of Harvest	5 SEPTEMBER - 10 SEPTEMBER

Vinification

Direct Pressing	NO
Pre Fermentation Skin Contact	YES(8-12 Hours)
Inoculated Yeasts	NO
Duration of Alcoholic Fermentation	40 Days
Wine Maturation - Aging	Batonnage on light lees for 3.5 months, in a combo of 30% new oak & 70% stainless steel

Bottling

Filtration	NO
Bottle Gross Weight	1.5 Kgs
Bottle Format	0.75 L
Type of Closure	DIAM(5) 45x24

Diets & Allergens

Vegetarian	YES
Vegan	YES
Fish or Fish Products	NO
Crustaceans or Shellfish	NO
Molluscs	NO
Milk or Milk Products	NO
Nuts-please state eg Almonds/Hazelnuts	NO
Peanuts	NO
Sesame Seed or Sesame Seed Products	NO
Celery/Celeriac Products	NO
Mustard or Mustard Products	NO
Eggs/Egg Derivatives	NO
Lupin Flour/Lupin Products	NO
Gluten or Gluten Products	NO
Wheat(such as Spelt, Khorasan wheat/Kamut)	NO
Rye	NO
Barley	NO
Oats	NO
Soya	NO



<seiradi, [si_ráa_dee]>
a series of plants arranged in a straight line,
metaphorically, the thread that connects us to the past,
the imaginary line of a sequence of events.

We are delighted to introduce you to Paros Farming Community, a team whose focus lies on the sense of a strong-linked society on the island of Paros, making “wines for curious minds”. Their joint goal is showing the fantastic vinous potential of the Cycladic island by exploring the indigenous varieties of Monemvassia and Mandilaria.

Paros Farming Community is the rebirth of the local Agricultural association as envisioned through the eyes of winemaking power couple Dimitris Mansolas and Maria Tamolaki, who don't aim to produce large volumes of wines of average quality but they primarily focus on top quality fruit and premium wines.

For the first time in Greece, a family office, TETHYS, from one of the most prominent business families in the country acquires part of the shares aiming to create a unique legacy for the Paros island, strengthening the grape growers technical knowledge by making contemporary wines of modern times under the label name Seiradi. Since starting working with a fantastic team of professionals from a variety of backgrounds, they made sustainability one of their key action pillars and this is what they have done/started working on so far.

The project also has a strong social focus by encouraging young people on the island to get trained and become part of the wider team in order to support new and emerging talent but also keep the youth on the island and give them new job opportunities.

VINTAGE OENSIGHTS

The vineyard vibes in 2022 were all over the place, with yields ranging from a whopping 11 tons per hectare for the young irrigated vines to a more modest 5 tons per hectare for the seasoned pros up in the mountainous terraces. Mother Nature decided to play hard to get, giving us a dry winter and a no-show in late spring rain. Those scorching daily temperatures hinted that harvest season was coming early, especially for those vines that liked to bask in the sun.

But let's talk about the real MVP #not of 2022: the grape berry moth. These little guys threw a party and invited their friends, causing quite a ruckus, especially for the Mandilaria grape crew.

Now, if we had to pick one game-changer for PFC's 2022 vintage, it wouldn't be the weather or the yields. Nope, it'd be the launch of our new wine series. Picture this: a brand-new, kinda temporary winery that had to be up and running by the end of July. A dream team of engineers and tech wizards made sure it happened on time.

Our PFC crew was armed with next-gen equipment, ready to rock those modern winemaking protocols. Sorting grapes was our jam – we wanted to reveal their true potential. And we played it safe, protecting those grapes from the big bad oxidation wolf at every step, from gentle crushing to juice recovery.

But here's the kicker: it was all about the people and the tech. We managed to create wines that scream “contemporary” while keeping that hometown pride intact. Aromas were on point, showing off each grape's personality without any funky fermenting business. The taste? Well, let's just say we found that perfect balance between zesty acidity, silky smoothness, and just the right amount of vigor.