

OENOPS APLA WHITE



Founded in 2015 by celebrated Greek wine maker Nikos Karatzas, Oenops is the most newly established winery in the region of Drama. Its main goal is to produce the highest quality wines based on the principle of minimal intervention, wines with character that carry all those elements of each grape variety in combination with the vineyard in which it is cultivated.

Modest in words but expressive in his actions, Nikos Karatzas started out his career at Ktima Pavlidis and, a decade on, has put his signature on emblematic wines such as Thema and Emphasis. His sights are now set on bigger things such as working with vines that are older than he is, participating in efforts to produce authentic wines and, mainly, helping make better wines from native Greek varieties. "My professional philosophy is the same as my guiding principle in life: honesty. Clean wines, with character and harmony, that express the vineyard from which they came. That is my goal."

VITICULTURE

The grapes come from personally selected vineyards from Drama and Macedonia in general, that are cultivated from ambitious winegrowers.



VINIFICATION

After chilling the grapes at 5oC, they are carefully sorted and pressed, with a small percentage of whole cluster, in a pneumatic press. Fermentation takes place in stainless steel tanks and amphorae, vinifying each vineyard plot separately. After 2-4 months of aging on the fine lees, the wine is ready for bottling.



SKU: 893598

Region	Macedonia, Thrace, Crete
Classification	Malagousia, Assyrtiko, Vidiano
Vintage	2022
Grapes	50% Malagousia – 30% Assyrtiko - 20% Vidiano
Soil Composition	Divers
Vineyard Training	/
Density/Yield	/
Fermentation	Fermentation takes place in stainless steel tanks and amphorae, vinifying each vineyard plot separately. After 2-4 months of aging on the fine lees, the wine is ready for bottling.
Alcohol	13%
Residual Sugar	1.3 g/l
PH	3.29
TA	5.8 g/l
Free SO2	25 mg/l
Total SO2:	89 mg/l

TASTING NOTES

APLA White is a blend 3 famous Greek grape varieties (Malagousia, Assyrtiko, Roditis). The result is a wine that combines maturity with freshness. Tropical and white-fleshed fruit on the nose, on a floral background. Rich mouth sense with good acidity and a long fruity aftertaste.

PAIRING SUGGESTION

This refreshing white wine pairs well with salads, soft cheeses, seafood, and grilled fish.