

OENOPS VIDIANO



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 their chilling at 5°C, the grapes are carefully sorted and pressed as whole clusters in a vertical press. Spontaneous fermentation takes place slowly in 4 different types of vessels, from 4 different elements: clay amphorae, concrete tanks, large barrels of 600L and stainless steel tanks, providing the wine with impressive complexity and depth.

Wine is aged for 6 to 9 months in amphorae and concrete tanks, with only a small percentage in the old large barrels, in order to preserve all of its purity of fruit and taste; after that, wine is bottled unfiltered to retain its purity and elegance.



SKU: 893601

Region	Heraklio, Crete
Classification	Vidiano
Vintage	2022
Grapes	10% Vidiano
Soil Composition	Divers
Vineyard Training	/
Density/Yield	/
Fermentation	spontaneously fermented in inox, amphora and oak and then matured on the lees for 6 months in exclusively 400 lts amphoras.
Alcohol	13 %
Residual Sugar	1.7 g/l
PH	3.37
TA	5.7 g/l
Free SO2	24 mg/l
Total SO2:	106 mg/l

TASTING NOTES

Rich, expressive and elegant, possessing the rare combination of grace and power. A perfect food wine showing aromas of apricots, quince with some herbal undertones. The palate is gorgeous with a mineral touch.

PAIRING SUGGESTION

Excellent choice with shellfish, grilled fish, grilled white meats, and matured cheese. An interesting and well-priced alternative to Chablis.