

Comments of a Bon Vivant:

Fall vibes. A refreshing yet richer style of wine that keeps you grounded. Good choice with Indian dishes and other Asian inspired cuisine

Oenops Rawditis



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.”



Vibe: *Fall*
Emotions/Occasions:
Grounded
Reflection

Oenops Rawditis



SKU: 130071

Region	Amyntaion
Classification	Dry Orange Wine – Vegan Certified
Vintage	2023
Grapes	100% Roditis
Soil Composition	Sandy soil
Vineyard Training	90-year-old bush vines
Density/Yield	40 hl/ ha
Fermentation	Spontaneous fermentation in clay amphorae, followed by 28 days of skin contact. Additive free vinification process without the addition of sulfites. Aged for 6 months on fine lees, bottled without filtration.
Alcohol	12%
Residual Sugar	3.3 g/l
PH	3.49 g/l
TA	4.9 g/l
Free SO ²	5 mg/l
Total SO ²	5 mg/l

SALES FACTS:

- *Low intervention wine-making*
- *Focusing on indigenous Greek grape varieties*
- *100% Roditis with extended skin maceration. Unfiltered and no sulfites added*

VITICULTURE

The Roditis grapes come from 90-year-old vines, planted on sandy soils in Amyntaion in Northern Greece. Berry-by-berry selection harvested manually. Farmed following organic principles.