

Zoe White



Zoe, the Greek word for life, is a series of wines created to exemplify the terroir of its origins.

When creating these wines, we focus on working with micro farmers that farm naturally and work with indigenous and cosmopolitan varieties for our blends.

The wines are also expressions of the winemakers and we work with ultra-talented people that are skilled in the craft but also in tune and in touch with the ecosystems the work in and around.

Varietal Composition:	Roditis 70%, Moscofilero 30%
Classification:	PGI Peloponnese
Vineyard Location:	Roditis: Mountainous Peloponnese Nemea, Moscofilero: Mantinia
Age of Vines:	Avg 25 years
Vinification:	Skin contact for 3-6h at 14°C, fermentation in stainless steel vats at 16°C, short ageing over fine lees
pH:	3.12
Acidity:	6.20 gr/lit.
Alcohol:	12.5%
Winemaker Notes:	The color is bright white yellow, with green hues. The nose is complex with hints fresh flowers, squash blossoms and fruit aromas such as avocado. A luxurious texture and flavors of orange and lemon blossom and touches of jasmine and mint. The acidity travels across the palate for a clean extended finish.
Quantities Produced:	12,000 cases