

HARITATOS VINEYARD

Hariton



HISTORY -

Regenerative viticulture is a way of life for generations of winemakers at the Haritatos Estate — a vineyard that has been in our family since 1863. The estate is currently managed by three siblings, Ioanna, Haritos, and Konstantinos Haritatos, with the support of our extended family. We cultivate our wines with the lightest human touch in Lixouri, Kefalonia, where the warm days and cool nights of the Ionian coasts intense aromas from our grapes. We produce small quantities of Vostilidi, Mavrodaphne, and Muscat, indigenous varieties that are an honest expression of the Kefalonian terroir and of our family's holistic philosophy.

ECOSYSTEM -

Minimum intervention is the foundation of everything we do. Planting, pruning, and harvesting are all done manually, in harmony with the natural cycles that have guided our ancestors for centuries. The drainage and rainwater collection system carved into the estate dates back over one hundred years. Rainwater reserves are stored in tanks and used for irrigation in case of heatwaves. As a rule, we do not water our vines so as not to dilute their intensity and character. The poor, clay loam soil produces low yields of around 700 kilos per acre, but we never force the vines for higher yields.

VINIFICATION -

White wine fermentation in stainless steel vats for 4 weeks, followed by a 4 month maintenance "sur lie".

TASTING NOTES -

Citrus zest, tropical fruits and quince. In the mouth medium body with a buttery texture, crisp acidity and a soft astringency. Finish with a long aftertaste with notes of loquat.

COMPOSITION - 100% Vostilidi Kefalonias - Native Variety

ALTITUDE - 280 meters

REGION - Kefalonia

IRRIGATION - Only when needed

CLASSIFICATION - PGI Slopes of Aenos

ALCOHOL % - 14%

VINE TRAINING - Double Cordon V.S.P

PH - 3.00

SOIL PROFILE - Loamy Soil

TOTAL ACIDITY - 6.3 grams/liter