



Philokalia

"Love of the Beautiful, the Good"

STUBBORN SAINTS 2022

Wine Type: (light-bodied) Dry red wine.

Grape Varietal: Blend of various native grape varieties, old vines, traditional dry farmed.

Locality: Bethlehem, south-western hills, 870m - 940m above sea-level.

Harvesting: Manual harvesting in september 2021.

Winemaking: Minimal intervention, crushing, 100% destemming, co-fermentation and blending of several varieties, daily manual punch-downs, skin-maceration for two weeks. Malolactic fermentation naturally conducted (spontaneous and without inoculation). Three rackings, no fining, no filtration.

Alc: 12%

pH: 3.70

Sulphites: 30mg/Liter added pre-bottling.

Serving: 12°C - 16°C, with short breathing time. Best served slightly chilled.

Production: 1393 bottles 750ml

Context:

This wine comes from a unique vineyard that was planted with olive trees and grapevines, resembling traditional local farming pre-1948 and preceding the arrival of Phylloxera. The presence of olive trees is time. Best served slightly chilled Complementary and not competitive, adding depth to the flavour and aromas of the wine by encouraging a deeper grapevine root structure.

