

Garalis 'Terra Ambera' 2018

Producer: Manolis Garalis

Provenance: Lemnos, Aegean Islands, Greece

Farming: Organic

Grape(s): 100% Muscat de Alexandria

Vineyard(s): 15 sites totalling 5 ha planted between 1972 and 2015. Predominantly Muscat

with about 20% Limnio (local variety). Clayey, volcanic soils with limestone, some sites are extremely rocky. Bush trained vines, no irrigation.

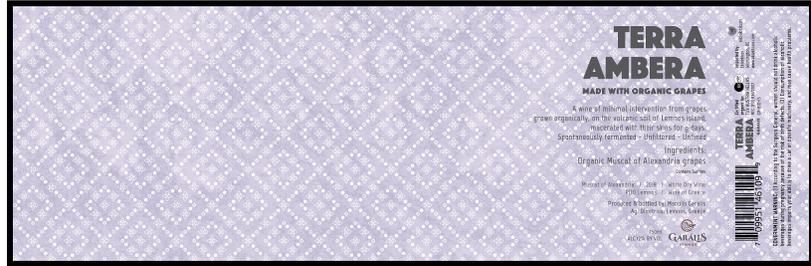
Vintage: 2018 was an extremely hot and dry vintage in Greece producing wines of softer aromatics and more pronounced spice.

Fermentation/ Aging: Spontaneously fermented on the skins for 8 days before pressing in 5,000 L temperature controlled steel tanks set at 19 degrees Celsius. Aged on the lees in steel with stirring three times a week.

Fining/ Filtration: none.

Sulfur: 40 ppm added at bottling

Misc: 2018 is the second vintage for 'Terra Ambera,' a wine Manolis decided to try in 2017 the day before harvest after a conversation with Aris Soultanos (importer). This second vintage sees almost twice as much skin contact as the first year.



The Producer:

Lemnos is a fascinating place of deep historic interconnectivity. The famed source of one of the world's oldest medicinal remedies, Lemnian Clay and the staging site for Churchill's doomed Gallipoli campaign, Lemnos is a gorgeous volcanic island unspoilt by modernity. Peppered with dozens of tiny churches and blanketed in the yellows and purples and arid greens of low-lying bushes, Lemnos is a place of stunning remoteness. Manolis Garalis is a third generation organic grower making clean, modern wines from the Island's abundant Muscat as well as working to resuscitate the ancestral Limnio variety and the volcanic, egg shaped 'uva' fermentors that were used historically.

The Vineyard:

Alexandrian Muscat was brought to Lemnos in the 1920's by Greek immigrants from Egypt. The area where Manolis' vineyards are located is predominated by the descendents of Asia Minor and is the primary area for viticulture on the island. Manolis has 15 separate vineyard plots amounting to 5 hectares established between 1972 and 2015 to mostly Alexandrian Muscat with about 20% planted to the local red variety Limnio. The soils are volcanic with a variety of compositions and textures ranging from

spongy clayey material to more rocky, limestone rich soil. Vines are all bush trained in the traditional fashion and grown without any irrigation according to organic practices.

The Winery:

Hand harvested Muscat grapes are processed through crusher destemmer into 5000 L temperature controlled stainless steel tanks at 19 degrees celsius to spontaneously ferment on skins for 8 days before pressing back into steel to finish fermenting as juice. Aged in steel on lees with stirring three times a week. Unfiltered and bottled with 40 ppm added sulfite.

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