

## Sclavos Metageitnion 2014

(90)

Metageitnion, a name that refers to the second month of the Attica calendar (the period from late July to late August) is Sclavos most natural effort. Grapes are sourced from 100 years old Vostilidi vines, an indigenous variety producing powerful and ripe wines. Yields are tiny, less than 20 hl/ha where winemaking is oxidative yet without skin contact. No fining, no filtration, no added SO2 define minimal intervention. Sclavos is very serious about his philosophy about biodynamics, which he has embraced without certification for the moment. Metageitnion which is fermented and matured in old oak is classified as organic wine. Colour is amber gold with evident oxidative winemaking resulting in honeyed, candied fruit aromas with a touch of flowers. Quite nutty as well. Palate is medium full bodied, concentrated with depth of fruit and light tannins at the end. Needs decanting and time in the glass and will improve. An intriguing wine for the open minded.

Producer  
Sclavos

Region

- Ionian Islands

Color / Type

- White

Variety  
Vostilidi

Vintage

- 2014

Date Tasted  
Nov 2016

When to Drink  
2016-2020+

Average Price

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(function($) {window.fnames = new Array(); window.ftypes = new Array();fnames[0]='EMAIL';ftypes[0]='email';fnames[1]='FNAME';ftypes[1]='text';fnames[2]='LNAME';ftypes[2]='text';fnames[5]='MMERGE5';ftypes[5]='dropdown';}(jQuery));var $mcj = jQuery.noConflict(true);
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### Links

[1] <https://www.karakasis.mw/policy>