



H Ü P N O S

Hüpnos 2019 dry white

Grape variety

Muscat petit grain of Samos

Locations

Karvounis and Agü Sarandides, on the volcano

Viticulture

Organic farming | Converting to permaculture

Gobelet pruning on volcano soil

The grapes are handpicked at night

Winemaking

50% skin-contact maceration (diffusion 40 days) | 50% free-run juice

Stockinger barrels | Stainless steel tank

Black bottle for élevage | Organic cork with beeswax

Unfiltered wine - No additives - Bottled by gravity

Tasting

Hüpnos ("sleep" in Greek):

*the grapes are harvested at night in order to keep
the freshness of the polyphenols*

Roundness with a cool, mineral taste, and a rich fruitiness

