Gaia

Crafted from Roditis grown on cool Corinthian slopes, this wine merges heritage with precision for a uniquely elegant expression.

GAÍA WINES

87

Alcohol :12,00 %

Composition: 100% Roditis

Ritinitis Nobilis 0

Nemea, Greece

Region and Vineyards

Ritinitis Nobilis is sourced from north-facing hillside vineyards on the slopes of Corinth in the northern Peloponnese, Greece. These cool-climate sites, planted on **calcareous and clay soils**, offer a natural advantage for the Roditis variety, which thrives in moderate conditions. The exposure slows ripening, preserving acidity and enhancing aromatic finesse in the grapes.

Unlike traditional Retsina, often associated with neutral-flavored, high-yielding Savatiano, GAI'A Estate uses 100% Roditis—an indigenous Greek white grape prized for its finesse and subtle citrus-driven profile. The altitude and aspect of the vineyards contribute to the wine's crisp acidity and elegant structure, making this a distinctly elevated expression of the Retsina style.

Winemaking

This vintage is made entirely from **Roditis**, with fermentation carried out in **temperature-controlled stainless steel tanks** to preserve varietal purity. Only **free-run juice** is used, ensuring finesse and clarity in the final wine.

A precise amount of pine resin—less than **0.3 g/L**, sourced from the **Pinus Halepensis** (Aleppo pine)—is added during fermentation. This modern approach to Retsina production replaces the traditional amphora-sealing method and gives a subtle but defining aromatic lift. After fermentation, the wine undergoes clarification with **bentonite**, followed by cold stabilization at **–4 °C (25°F)** to avoid tartrate crystals forming in bottle.

Tasting Notes

- **Color**: Pale straw with greenish reflections.
- **Aroma**: Lifted aromas of lemon zest, fresh mint, and a whisper of eucalyptus, delicately intertwined with faint herbal-pine nuances.
- **Palate**: Crisp and vibrant, with lively acidity framing citrus fruit flavors and a refined resin note that integrates seamlessly, offering a refreshing and clean finish.

GAÍA
WINES

Ritinitis Nobilis 0

Did you know?

Ritinitis Nobilis was one of the first modern-style Retsinas, launched in **1996** by GAI'A Estate—a pioneering producer in the Greek wine renaissance. The wine challenged preconceptions about Retsina, proving it could be elegant, gastronomic, and internationally appreciated.

Wine Pairing Ideas

- **Grilled octopus with lemon and oregano**: The zesty citrus and subtle pine notes enhance the char and savory depth of the dish.
- **Spanakopita (spinach and feta pie)**: This traditional Greek meze finds harmony with the wine's herbal tones and freshness.
- **Thai green curry**: The wine's acidity and light resin lift work beautifully with lemongrass, coconut, and mild chili heat.
- **Fresh goat cheese with herbs**: The wine's minerality and aromatic profile complement the tang and creaminess of the cheese.

87

Robert Parker (RP) : 87 Points (0)

At the very end of a long tasting, winemaker Leto Paraskevopoulos offered me a small glass of the Gai'a NV Nemea Ritinitis Nobilis, and the effect was brilliant. The wine refreshed and immediately reset my palate. This is a "redefined" Retsina, or a wine made with Roditis grapes that sees the addition of resin from the Pinus halepensis pine tree. The wine is fresh, focused, and it cleans the palate with green tea flavors and pine needles.