



Giannikos Winery

A vivid, Mediterranean-inspired white that brings together sea breeze freshness and sun-ripened fruit.



At Sea 2022

Peloponnese, Greece

Region and Vineyards

"At Sea" is produced by **Giannikos Winery**, an estate based in **Korinthos, Peloponnese**, known for its commitment to organic viticulture and minimal intervention winemaking. The estate cultivates vineyards at altitude, benefiting from cooling sea breezes and significant diurnal temperature variation, which promotes slow, balanced grape ripening.

The wine reflects the regional character of southern Greece—**sunny, dry, and maritime**—with a style that's clean and fruit-forward. Although the precise vineyard and grape sourcing for this cuvée are not detailed in the available material, the wine's name and character suggest a coastal influence and freshness associated with proximity to the sea.

Winemaking

While the technical sheet does not specify the grape varieties used, Giannikos Winery is known for working with both **indigenous Greek and international varieties**, all organically farmed. The style of "At Sea" leans toward crispness and aromatic brightness, implying **cool fermentation in stainless steel** to preserve freshness.

Given the producer's organic philosophy, it's likely the wine is vinified with minimal additives, potentially even wild yeast fermentation. The result is a clean, expressive white designed for immediate enjoyment.

Tasting Notes

- **Color:** Pale straw with green glints.
- **Aroma:** Lifted notes of **citrus, white flowers**, and **stone fruit**, with hints of saline breeze.
- **Palate:** Light to medium-bodied, with **zippy acidity, peach and lemon zest** flavors, and a **mineral, maritime finish**.

Alcohol :12,50 %

Composition: 100% Roditis



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Did you know?

The name "At Sea" is a poetic reference to **Greek island life and sailing culture**. It embodies the freedom and openness of the Aegean—fresh, breezy, and unbound. It also mirrors Giannikos Winery's values: crafting wines that reflect nature's rhythm and purity.

Wine Pairing Ideas

- **Grilled calamari with lemon and olive oil:** Mirrors the wine's freshness and salinity.
- **Feta and watermelon salad:** The wine's citrus lift cuts through the richness of the cheese and balances the sweetness of the fruit.
- **Saganaki prawns in tomato and ouzo sauce:** A classic Greek seafood dish enhanced by the wine's acidity and floral notes.
- **Pasta with zucchini and mint:** A light, herbaceous match with shared freshness.



Robert Parker (RP) : **87 Points** (2020)

The 2020 Reditis At Sea is unoaked, dry and comes in at 12.5% alcohol. Bright and a little tense on the finish, this is not the deepest Reditis, but the relative power and the mouthfeel make it both sturdy and vivacious. The fruit is not by any means overwhelmed, as this is hardly a shrill wine. Still, as a fresh white, this earns that descriptive term. It adds some aromatics to go with the acidity. This will be lovely this coming summer if you wish to hold it, but it drinks nicely now too. I wouldn't try to hold it too long, for best results. It's worth leaning up today.

