Gaia

Gaia Notios White is a bright and expressive blend of indigenous Greek varieties, delivering floral aromatics, citrus vibrancy, and Mediterranean charm.

GAÍA WINES

Notios White 2025

Nemea, Greece

Region and Vineyards

The Notios White is a regional blend crafted from three traditional Greek varieties grown in the **elevated vineyards of the Peloponnese**. The **Moschofilero** originates from **Arcadia**, where 15-year-old vines thrive at **700 metres above sea level** on limestone clay soils, producing grapes with refined aromatics and vibrant acidity. The **Roditis**, cultivated in **upland Corinth** at **900 metres**, benefits from a cooler microclimate that imparts delicacy and finesse. Lastly, **Assyrtiko**, Greece's most renowned white variety, is grown on the **southwest-facing slopes of Koutsi** at **600 metres**, where the marl-limestone soils lend minerality and structure.

The vintage was marked by extreme contrasts. While Nemea faced **heavy spring rains, heatwaves, and harvest storms**, the high-altitude zones of Mantinia experienced more **typical conditions**. The outcome was a **low-yielding but high-quality harvest**, especially for Moschofilero, which ripened slowly and retained crisp acidity and strong aromatic expression.

Winemaking

The grapes were **hand-selected and chilled to 4°C** prior to pressing to preserve freshness and varietal purity. Each grape was **vinified separately** using **selected yeasts** in stainless steel tanks at a controlled **temperature of 16°C**. The Roditis was treated with particular care, with only the **free-run juice retained**, highlighting its purity and finesse.

Fermentation lasted approximately **20 days**, and the wines did not undergo malolactic fermentation, preserving their **natural acidity and freshness**. The final blend—**34% Assyrtiko, 33% Moschofilero, and 33% Roditis**—was carefully assembled to achieve balance between floral aromatics, citrus zest, and mineral structure. The result is a wine of **elegance, precision, and drinkability**.

Alcohol :12,00 %

Composition: 34% Assyrtiko, 33% Moschofilero, 33% Roditis

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Tasting Notes

- **Color:** Pale lemon with green reflections, highlighting its youthful vibrancy.
- **Aroma:** Fragrant and floral with jasmine, rosehip, and fresh apricot, lifted by citrus notes of grapefruit and orange blossom.
- **Palate:** Crisp and lively, delivering a fusion of lemon zest, white peach, and subtle spice. The texture is smooth yet vibrant, finishing with a refreshing saline minerality.

Did you know?

The name **Notios** means "southerner" in Greek, a tribute to the sun-drenched vineyards of the **Peloponnese** where these grapes thrive. Gaia Wines, founded in 1994 by **Yiannis Paraskevopoulos and Leon Karatsalos**, is one of the key forces behind the modern Greek wine renaissance, combining indigenous grape varieties with contemporary winemaking to express the full potential of Greece's terroirs.

Wine Pairing Ideas

- **Grilled sea bream with lemon and herbs** – The wine's acidity enhances the freshness of the fish, while its floral notes echo the aromatic herbs.
- **Dolmadakia (stuffed vine leaves)** – The vibrant citrus and herbal character complements the dish's lemony filling and briny touch.
- **Goat cheese tart with thyme and honey** – The wine's floral and mineral profile contrasts beautifully with the richness and tang of the cheese.
- **Courgette and mint fritters** – A perfect match for the wine's freshness, with Moschofilero's floral lift echoing the minty finish.

Robert Parker (RP) : 87 Points (2014)

The 2014 Notios white is a 50/50 blend of Moschofilero and Roditis. Reasonably concentrated–relative to its level–and rather viscous, this has a typically fresh and friendly feel, mingling some acidity with fruity bursts. Drink it young.