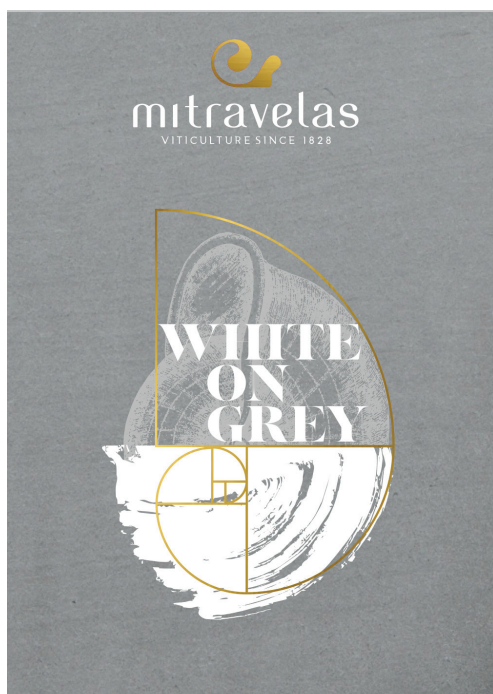


HERDADE DO ROCIM

PROFILE

Founded in 1913, Mitravelas Winery is the oldest continuously operating winery in Nemea and a living testament to the region's rich viticultural history. The Mitravelas family's roots in grape growing date back to 1828, with official records noting their vineyard parcels in what was then the village of St. George (now Nemea) shortly after Greece's independence. For over a century, the estate has remained family-owned, passing through five generations to its current steward, Konstantinos Mitravelas.

The family's philosophy, embodied in the #PureNemea ethos, is a dedication to expressing the full range of Agiorgitiko's character—from bright, fruit-driven reds to complex, age-worthy cuvées—and to crafting distinctive Moschofilero wines from the nearby PDO Mantinia. Mitravelas controls over 80 hectares of estate vineyards and partners with trusted local growers under long-term contracts, ensuring low yields and exceptional quality year after year.



SPECIFICATIONS

Wine: Mitravelas White on Grey

Varietals: 100% Moschofilero

Appellation: Peloponnese

Soil Type: Sandy loamy with good drainage

Elevation: 650-700 m

Yield: 90 hl/ha

Vinification: Cooling of the grapes before crushing, immediate collection of the wort and degreasing within 24 hours, then grafting with selected yeasts and fermentation under a controlled temperature of 15–16°C. Vinification for two months in tanks.

Production: 30,000 bottles

Alcohol: 11.8%

Residual Sugar: 0.1 g/l

Acidity: 5.8 g/l

Tasting Notes: Its excellent aroma, balanced taste and slightly acidic aftertaste make it a wine that you can enjoy as an aperitif as well as an accompaniment to meals.



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