

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 Émigré

Varietals: Assyrtiko/ Kydonitsa

Appellation: Peloponnese

Soil Type: Clay loam with gravel

Elevation: 310 m

Yield: 60 hl/ha

Vinification: 4-5 months in oak barrels and stainless steel tanks laying over organic lees. Vinification in stainless steel tanks, though part of Assyrtiko ferments in oak barrels.

Tasting Notes: An exuberant white wine with finesse, fruitiness and of course the familiar minerality of the Assyrtiko variety. In the nose it has intense fruit, with characteristics of unripe citrus fruits, lemon blossoms yet faint notes of yeast and oak. This is due to its short contact with the wood, which additionally boosts the feeling of oiliness in the mouth. The wine has an awakening acidity and the freshness of young vines. The co-existence with Kydonitsa (20%) offers an additional fine dimension, with ripe quince, peach, apricot, pear, pineapple, rosehip and lemon blossom, bergamot, lime and citrus, still additional volume.