

Omnia

Muscat Blanc à Petits Grains · Three Terroirs · 2025

Press juice from all three estate vineyards — Schist, Gneiss, and Volcanic — aged across concrete eggs, amphorae, and barriques. The full holographic expression of Samos in a single wine.



PRODUCTION

8,500 bottles

Three-terroir blend · Samos · Vintage 2025

ESTATE BLEND

TECHNICAL DATA

| | |
|-----------------------|-------------------------------------|
| VARIETY | Muscat Blanc à Petits Grains — 100% |
| ALCOHOL | 13% vol |
| TOTAL ACIDITY | 6.4 g/L |
| VOLATILE ACIDITY | 0.7 g/L |
| RESIDUAL SUGAR | <1.0 g/L |
| PH | 3.15 |
| TOTAL SO ₂ | <10 mg/L |

AROMATIC PROFILE

VOLCANIC SAVOURY STRUCTURED AMBER
EARTHY COMPLEXITY FLORAL INTENSITY SALINE MINERAL

TERROIR — THREE VINEYARDS

AMBELOS

Schist
980 m altitude
High freshness & tension

PYRGOS

Crystalline Gneiss
400 m altitude
Warm depth & structure

VOLCANIC RAVINE

Volcanic soils
Smoky energy
Mineral backbone

VITICULTURE & VINIFICATION

FARMING

Zero-Zero — Nettle Tea & Zeolite treatments

HARVEST

Manual, late August

JUICE

Press juice from all three estate vineyards

VESSELS

Concrete Eggs, Clay Amphorae & Barriques

AGING

8 months on fine lees

FINING & FILTRATION

None

FERMENTATION

Spontaneous, indigenous yeasts

ADDITIVES

Zero — no SO₂ added

SERVICE & PAIRING

SERVE

12–14°C · Large-bowl white wine glass

PAIRING

STUFFED CALAMARI

ROAST CHICKEN

GEMISTA

FETA & HERBS

“A wine of contradictions needs complex flavours. The concrete egg retains acidity to cut through fat, while the amphora-aged portion mirrors earthy herbs and the umami of roasted vegetables. A gastronomic chameleon.”

Vassilis Alexiou — Chef & Winemaker

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SINGLE ESTATE · ZERO ADDITIVES · NATURAL
HANDCRAFTED IN SAMOS, GREECE

VINTAGE 2025