

Augustus

Avgoustiatis · Méthode Beaujolaise · 2025

A red wine born from carbonic maceration on Schist & Quartz at 550 metres. Whole-cluster fermentation in concrete eggs, then a 50/50 blend with barrel-aged must. Silky, vibrant, and precise — a rare expression of the indigenous Avgoustiatis grape at altitude.



PRODUCTION

1,000 bottles

Single vineyard · 550 m · Vintage 2025

ALLOCATION

TECHNICAL DATA

VARIETY

Avgoustiatis — 100% (indigenous)

ALCOHOL

13% vol

TOTAL ACIDITY

6.4 g/L

VOLATILE ACIDITY

1.3 g/L

RESIDUAL SUGAR

<1.0 g/L

PH

3.15

TOTAL SO₂

<10 mg/L

AROMATIC PROFILE

SILKY

VIBRANT

VERTICAL

RED CHERRY

POMEGRANATE

FRESH HERBS

MINERAL TENSION

TERROIR & VITICULTURE

LOCATION

High-altitude terraces, Mount Karvounis, Samos — same plot as Oriens

ALTITUDE

550 m

SOIL

Schist & Quartz

EXPOSURE

Eastern — morning sun, natural aeration

FARMING

Zero-Zero — Nettle Tea & Zeolite treatments

HARVEST

Manual, late August

VINIFICATION

MACERATION

7 days whole-cluster carbonic maceration in concrete eggs

VESSELS

50% Concrete Egg · 50% Oak Barrique

PRESSING

De-stemmed & gently pressed after maceration

FERMENTATION

Spontaneous, indigenous yeasts

FINAL BLEND

50/50 — fruit purity meets structural depth

FINING, FILTRATION & ADDITIVES

None — zero SO₂

SERVICE & PAIRING

SERVE

14–15°C · Large Burgundy glass

PAIRING

- TUNA TARTARE
- TAMARIND
- CAVIAR
- DASHI

“A rare red that works with delicate, umami-rich seafood. Dashi and caviar resonate with the wine’s mineral tension; tamarind’s exotic acidity mirrors the vibrant fruit of whole-cluster fermentation; silky tannins complement the texture of high-quality tuna.”

PACKAGING & LOGISTICS

BOTTLE

BRG Elit · Burgundy 750ml
Natural cork · Wax seal

WEIGHT

560 g empty
1,310 g full

CASE

6 bottles
~9 kg gross

INCOTERMS

FCA Athens
Incoterms 2020

STORAGE

Store horizontally
12–16°C · Away from light

CELLARING

Drinking window
2025–2030

Vassilis Alexiou — Chef & Winemaker
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SINGLE ESTATE · ZERO ADDITIVES · NATURAL
HANDCRAFTED IN SAMOS, GREECE

VINTAGE 2025