

Vulcanus

Muscat Blanc à Petits Grains · 7-Day Skin Contact · 2025

The savoury, mineral imprint of the island's ancient fire. A single vineyard from the volcanic ravine at 650 metres, where the Muscat loses its typical sweetness and gains a smoky, mineral depth unique to this plot.



PRODUCTION

3,000 bottles

Single vineyard · Volcanic ravine · Vintage 2025

ORANGE WINE

TECHNICAL DATA

VARIETY	Muscat Blanc à Petits Grains — 100%
ALCOHOL	13.5% vol
TOTAL ACIDITY	7.9 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

- SMOKY
- MINERAL
- SAVOURY
- DRIED APRICOT
- WOODSMOKE
- WET STONE
- AMBER

TERROIR & VITICULTURE

LOCATION	MICROCLIMATE
Volcanic ravine, Mount Karvounis, Samos	High plateau — smoky energy, savoury mineral depth
ALTITUDE	FARMING
650 m	Zero-Zero — Nettle Tea & Zeolite treatments
SOIL	HARVEST
Quartz & Basalt — ancient volcanic activity	Manual, late August

VINIFICATION

MACERATION	VESSELS
7 days skin contact	Oak Barrels & Clay Amphora
JUICE	AGING

Free-run only — no pressing	8 months — gentle integration of structure
FERMENTATION	FINING, FILTRATION & ADDITIVES
Spontaneous, indigenous yeasts	None — zero SO ₂

SERVICE & PAIRING

SERVE

14–16°C · Large-bowl orange wine glass

PAIRING

- FATTY TUNA
- DEHYDRATED BLACK OLIVES
- CHARCOAL-GRILLED SHELLFISH
- YELLOW TOMATO

“The richness of the tuna is cut through by crystalline acidity, while the saline umami of the olives and the charred intensity of the shrimp shells echo the mineral, volcanic footprint of the soil.”

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

VINTAGE 2025