

Amphora

Muscat Blanc à Petits Grains · 30-Day Skin Contact · 2025

The purest expression of verticality in Samos. Born at the summit of the volcanic ravine at 950 metres, where extreme diurnal shifts preserve crystalline acidity and a mineral profile unique to this plot. A wine that demands patience and rewards it with profound complexity.



PRODUCTION

3,000 bottles

Single vineyard · 950 m · Vintage 2025

LIMITED

TECHNICAL DATA

VARIETY	Muscat Blanc à Petits Grains — 100%
ALCOHOL	14% vol
TOTAL ACIDITY	7.6 g/L
VOLATILE ACIDITY	0.8 g/L
RESIDUAL SUGAR	<1.0 g/L
PH	3.15
TOTAL SO ₂	<10 mg/L

AROMATIC PROFILE

DEEP SALINE CRYSTALLINE COMPLEX SKIN TEXTURE
DRIED CITRUS CLAY MINERAL

TERROIR & VITICULTURE

LOCATION

Summit of the volcanic ravine, Mount Karvounis, Samos

ALTITUDE

950 m

SOIL

Schist & Quartz

CLIMATE

Extreme diurnal shifts — electric acidity, crystalline aromatics

FARMING

Zero-Zero — Nettle Tea & Zeolite treatments

HARVEST

Manual, late August

VINIFICATION

MACERATION

30 days skin contact

VESSEL

Clay Amphora — full cycle

JUICE

Free-run only — no pressing

FERMENTATION

Spontaneous, indigenous yeasts

AGING

12 months — gentle micro-oxygenation through vessel pores

FINING, FILTRATION & ADDITIVES

None — zero SO₂

SERVICE & PAIRING

SERVE

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

PAIRING

- FERMENTED RICE
- SAUTÉED MUSHROOMS
- MISO
- FRESH GINGER
- AGED CHEESES

“Amphora demands dishes with deep internal intensity. The mushrooms’ umami echoes the amphora’s earthy character, while the ginger adds a spark that highlights the schist’s energy. The texture of patience meeting the texture of the wine.”

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

VINTAGE 2025