

Oriens

Muscat Blanc à Petits Grains · Concrete Egg · 2025

A study in vertical purity and morning light. High eastern terraces deliver slow ripening, preserving tension, acidity, and aromatic precision. Defined by restraint rather than extraction.



PRODUCTION

3,000 bottles

Single estate · Samos · Vintage 2025

ALLOCATION

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

- VERTICAL
- MINERAL
- TEXTURAL
- WET STONE
- WHITE FLOWERS
- ELECTRIC ACIDITY

TERROIR & VITICULTURE

LOCATION	EXPOSURE
High-altitude eastern terraces, Mount Karvounis, Samos	Eastern — morning sun, natural aeration
ALTITUDE	FARMING
550 m	Zero-Zero — Nettle Tea & Zeolite treatments
SOIL	HARVEST
Schist & Quartz	Manual, late August

VINIFICATION

JUICE	AGING
Free-run only — no pressing	8 months on fine lees
FERMENTATION	FINING & FILTRATION
Spontaneous, indigenous yeasts	None

VESSEL

Concrete Egg

ADDITIVES

Zero — no SO₂ added

SERVICE & PAIRING

SERVE

10–12°C · High-acid white wine glass

PAIRING

SEA URCHIN

RAW OYSTERS

WHITE FISH CARPACCIO

LIME ZEST

“Razor-sharp acidity acts like a squeeze of crystalline lemon, cutting through the richness of seafood. The Schist terroir mirrors the ocean’s salinity, amplifying the natural sweetness of shellfish while leaving the palate electrically clean.”

Vassilis Alexiou — Chef & Winemaker

Philia Winery · Vathy, Samos 83100

philiarestowinery@gmail.com · philiawinery.com

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

VINTAGE 2025