



MITRAVELAS ESTATE - WINERY PRESENTATION

THE REGION, THE MYTH, THE WINERY

Nemea – a mythological wine region

Nemea (Greek. Νεμέα, ἡ) is an ancient site near the head of the valley of the River Elissos in the northeastern part of the Peloponnese, in Greece. Formerly part of the territory of Cleonae in Argolis, it is today part of the prefecture of Corinthia. The small village of Archaia Nemea (formerly known as "Koutsoumadhi" and then "Iraklion") is immediately southwest of the archaeological site, while the new town of Nemea lies to the west.

Here, in Greek mythology, Heracles overcame the Nemean Lion of the Lady Hera, and here during Antiquity the Nemean Games were played, in three sequence, ending about 235 BCE, celebrated in the eleven Nemean odes of Pindar.

Located in the Peloponnese next to the new town of Nemea, approximately 30 kilometres southwest of Corinth, the region was first noted for its winemaking by Homer who called it "Ampelóessa" , "full of vines." Today, the appellation of Nemea is the most important red wine AOC of southern Greece and arguably of all of Greece. In Nemea, the indigenous Greek Agiorgitiko grape is used and produces wines famous for their deep red color with violet and blue hues, complex aroma and long, velvety palate.

THE REGION, THE MYTH, THE WINERY

The Winery – The Vineyards

Mitavelas winery is the oldest winery of Nemea. It is located in the center of the city and it was founded at 1913. Mitavelas Brothers at start were producing small quantities of bulk wine.

At 1945 Andrew Mitavelas took the lead and gradually increased the annual production until 2003. Then his son Konstantinos decided to take advantage of his father's and his own long-time experience on the vine cultivation in combination with updated oenological techniques and new equipment, so as to create two labels; Mitavelas Estate and Red on Black. Since then, both wines have been awarded several medals in international contests while the winery has a trade representative company for the Greek market and has already expanded to markets like United States, England, Holland, Cyprus and Germany. In 2010, for the first time, a white wine is introduced to the range, "Lefkes" (which means "aspen tree" in Greek, and is the tree that, when it blooms, introduces spring to the area the winery is situated). On 2011, Konstantinos Mitavelas decided to produce a super-premium wine, from two specific, very old vineyards (45-55 years old) that would become the star wine of the range. A value-for-money red wine, "New Red" was introduced in 2013.

The vineyards are placed around the region of Nemea, mostly on the hillsides. Konstantinos owns and cultivates 75.000 sq.m. in which he minimizes the yield in order to maximize the quality. In addition to these, the Estate has signed, longterm agreements for the exclusive cultivation and yielding of 300.000 sq.m. more. Moreover, specifically speaking for his premium red wine, "Mitavelas Estate" -along with the new super-premium wine of the range called "Old Vineyards" -, the vines that are used are over 40 years old.

THE REGION, THE MYTH, THE WINERY

The Winery – The Vineyards

Vineyards @ Daphne



Vineyards @ Achladia

THE WINES

Red On Black

-current vintage: 2014-

Grapes & Production:

Red on Black is produced 100% from selected Agiorgitiko grapes by vineyards of the hills surrounding Nemea. The height is approximately 450-500m. above the earth level. The grapes harvested have a fruity aromatic potential which is brought up by the relatively low fermentation and maceration temperatures (fermentation temperature: controlled at 20C for 7 days). The wine also undergoes malolactic fermentation in stainless steel tanks and it is bottled after the necessary treatments.

Aromas & Taste:

This minimal but caring wine making process results in a velvety red wine with busty aromas of red fruits, black pepper, caramel and sour cherry jam. The taste supports the bouquet with its structure and its soft tannins.

Food Pairing:

It can be matched with red and white meat, pasta with tomato, and generally everyday meals of mild taste.

Serving:

As it is a young and fruity wine, it should be served slightly chilled. Above all, this is an excellent value-for-money wine.



THE WINES

Mitavelas Estate

-current vintage: 2012-

Grapes & Production:

This premium red wine is produced from grapes which are exclusively picked from Agiorgitiko vineyards, 40 years old at least, with low yields.

After the alcoholic fermentation and a long maceration the wine undergoes malolactic fermentation. In early spring the still new wine starts its' 12 months ageing in 225 lit. French casks and after that it is bottled without any prior treatment, unfiltered. To reach its' proper character the bottles stay in cellar for 6 months.

Aromas & Taste:

The result is a very smooth wine with an exceptional aromatic balance. Blackberry, pomegranate and ripe cherry flavours coexist with spice, vanilla and cocoa notes while the smooth tannins and the structure give a long aftertaste.

Food Pairing:

Suggested food includes meals rich in proteins such as roasted red meat, meat with red sauce and spicy foods.

Serving:

In good cellar conditions Mitavelas Estate will continue to develop its complexity for a decade. It is suggested that it is served at 16-18C degrees.



THE WINES

Old Vineyards

-current vintage: 2011-

Grapes & Production:

This super-premium red wine is produced from grapes which are exclusively picked from two specific Agiorgitiko vineyards (“Achlada” and “Daphne”) that are 45-55 years old at least, with very low yields (3500-4500kg/hectare).

The alcoholic fermentation lasts for 15 days and, during the last 4 days, the wine undergoes malolactic fermentation. At the same time, the long maceration is done at a controlled temperature of 25C degrees. In early spring the still new wine starts its’ 12 months ageing in 225 lit. French casks. and after that it is bottled without any prior treatment, unfiltered. The bottles stay in cellar for 12 months.

Aromas & Taste:

“Deep red-blue rim. Cocoa powder. Fine-grained tannins. Black-cherry freshness. Depth. Finesse on the finish. Balanced. Authentic. A creamy, classy, fruity, terroir-driven Mediterranean red, capturing Nemea's Agiorgitiko core character. Though perhaps a lacklustre vintage, the old bush-vine wisdom shines. A wine with soul. Decant for 45 minutes. Best 2014-2021.” (greekwineworld.net - Nico Manassis)

Food Pairing:

This bold wine has to be introduced with red meats and spicy dishes.

Serving:

It demands good cellar conditions and it requires a long resting. It will develop in the bottle for at least a decade. A carafe is required for the serving, while it is recommended that it is left for approximately 20 minutes to settle and “breath” before the tasting.



THE WINES

Lefkes

-current vintage: 2014-

Grapes & Production:

Lefkes is produced 100% from selected Moschofilero grapes by vineyards of the AOC territory of Mantinea. The grapes pass from low-temperature fermentation and with no artificial pressures. The process followed is the typical for the production of white wines.

Aromas & Taste:

Palate of white flowers, peaches and citrus zest. The wine is crisp with loads of citrus and plenty of acidity finishing, very long and tart. An impressive wine.

Food Pairing:

It can be matched with seafood and shellfish dishes, or traditional light Greek cuisine.

Serving:

As it is a young and fruity wine, it should be served slightly chilled (10-12C degrees). Like Red on Black, this is an excellent value-for-money wine.



THE WINES

27 days

-current vintage: 2014-

Grapes & Production:

27 days is produced 100% from selected Agiorgitiko grapes by vineyards of 800m above the earth level. The grapes pass from low-temperature fermentation (controlled temperature of 14C degrees for 27 days, which also inspired its name) and with no artificial pressures. The process followed is the typical for the production of rose wines.

Aromas & Taste:

Palate of blackberries and strawberries on a blossomed bouquet background . The wine is crisp with very long and tart. A beautiful wine.

Food Pairing:

It can be matched with pasta, seafood and shellfish dishes, light red-sauce dishes and, interestedly enough, with Asian cuisine.

Serving:

It should be served at 10-12C degrees, it is young and fresh. An excellent value-for-money wine.



THE PRESS on Mitravelas Winery

Centenarian negociant

10 Mar 2010

2006 Nemea Mitravelas Estate

This centenarian negociant, vineyard owner and, more recently, bottler is one of Nemea's top addresses. There are no secrets to their success. Intimate knowledge of the valley-floor best-draining name places. Equally at home with which hillside performs best in a given vintage long-established contacts with some of the best farmers add to a considerable dec. Managing all this is Kostas Mitravelas, a straight-talking and low-key member of Nemea generation of historic wine families. The oenologist Gregory Vrettos, whose dark hand looks would not be out of place in an Armani advertisement, is another asset to this g estate. Behind his boyish charm lies one of the better talents to graduate from University. This busy 26-year-old also manages to find time to run a full-time laboratory in his home town of Thiva. Vrettos also handles the estate's exports extensively to open new markets. The year 2006 was a pretty vintage in Nemea. Most vine Aghiorghitiko was safely picked before the last 20% of the harvest was hit by near Medium dark. Blue rim. Broadly fruited. Black cherries. Round palate with melt-in-m tannins. Succulent supple finish. Still more to come. Could not be more appellation-are new to the elegant charms of Nemea, this is one of the best introductions to old year-old bush vines) examples now on the scene. Best 2010-2015.

See review of another wine by this Estate: Kokkino se Mavro

10 Mar 2010 @ Nico Maresca | Score: 17.5/20

One of my Nemea templates

01 May 2009

2008 Red on Black Nemea Mitravelas Estate

As the largest in size appellation planted to one grape, Nemea has much going for it. Proximity to Athens, the nation's largest single market. A lakeside resort of Umbria or Southern Tuscany. No wonder it is a hot destination for wine exploring weekenders. The view of Nemea itself is not attractive, a fact made all the more apparent by its gritty location on the foothills of Mount Profitis Ilias, cluttered with a diverse mosaic of olive groves, carob, figs. Implying, above the town is the old school with its neoclassical facade. It was at this school that Kostas Mitravelas went. This left speaker 30 something is the fourth generation Nemea merchant of bulk wine. Without much fortune, in 2004, he started to bottle some of his best batches. Having tasted yearly with him, I have made him one of my Nemea templates. If only other Nemea producers paid such attention to his vineyard spread and blending discipline. Assisted by 20 something oenologist Gregory Vrettos, and with much hard work, they have quickly risen to one of Nemea's top addresses. Finally, with the current crisis, they are concentrating on two labour jobs. The latter being the Mitravelas Estate, a late fermented, dense, more expressive wine. It is going, difficult to hang that name come my way. There will be a future posting. Meantime, the estate's bumper crop remains the Red on Black (Kokkino se Mavro).

It is a blend of +20 year old, mostly bush vines. The (near) is deep, of blue-purple rim. A burst of fruit, with the black cherries of Aghiorghitiko leading out of the glass. It has good structure. Richly flavoured, with freshness keeping it interesting all through the finish. Balanced. Rating in Greece at Euro 6 per bottle, this 'rule breaker' (slightly chilled) soft fruity red wine is a cracker. You will not find so much bang for your money elsewhere from this in vague appellation.

01 May 2009 @ Nico Maresca | Score: 14.5/20

He was the town's most respected bulk merchant

20 Oct 2013

2012 Léfkas Moschofilero Mitravelas Estate

This Nemea-based address dates prior to 1913. Some 15 years ago I met the late Andreas Mitravelas. He was the town's most respected bulk merchant. This was a time when old-school 'gerls' deals in the provinces were sealed with a handshake. Regrettably, the world has changed and these gerls have gone. His trump card was a precious network of top farmers and old vine place names, and this continues to be the estate's asset to this day. Business is mostly Aghiorghitiko, with a little white Roditis and Savvatiano from the valley hillsides of Korinthia. His son, to bottling a fruity Nemea and the old-vine cash-DO Mantinia had him sourcing outside their base in the blanc de gris Moschofilero reigns supreme. He name, Léfkas? It's Greek for birch trees, which in the central Peloponnese.

ral, with a rose-petal and tangerine fragrance. A skinny grape coming mostly of Athys 12.8. High the glass; remains focused. A punchy finish. A fun initial chill and garle dishes. The screw-cap closure whites. Fresher, more expressive than with the (the quality, excellent value. Best 2013-2015.

ral, with a rose-petal and tangerine fragrance. A skinny grape coming mostly of Athys 12.8. High the glass; remains focused. A punchy finish. A fun initial chill and garle dishes. The screw-cap closure whites. Fresher, more expressive than with the (the quality, excellent value. Best 2013-2015.

19 Mar 2014 @ Nico Maresca | Score: 17.5/20

greekwineworld.net

journeys and chronicles on the wine routes by Nico Maresca

A wine with soul

19 Mar 2014

2011 Mitravelas Estate Nemea, Old Vineyard

A great memory booster for one's armchair travels, wine has that magic-carpet-ride capability to transpose you to the top of a hill, or to a panorama of soil and nature. Nearly 20 years now, I have been fortunate to criss-cross the Greek vineyard. When in Mitteleuropa, the "cheapest" way for a quick visit to Hellas through my mind's eye is to savour one of her sun-drenched wines. I value two things above all: finesse and the more elusive regional identity. When Kostas Mitravelas announced that he has something "new" for me to taste I was curious as to how he had handled the newborn. Confession time: I have never been enamoured with over-extracted, inky-black monsters. Anyone anywhere can ape them. Would he have also bred one of these monsters? It would be out of character for him to do so, but who knows? Finally, our place, my fears dissipated in a pleasant surprise. Kostas is hardly the talkative type. Getting him to open up somewhat was like pulling teeth: "Two bush-vine place names, Athysia and Tendar (at the foothills of Kouta), are over 40 years old. They are also the lowest-yielding of my vineyards. I blended these as building blocks to produce a different expression of old-vine Nemea. It has more colour and concentration than my Ktima." Quantity, subject on the vagaries of weather, can reach 4,000 bottles. The 2011 vintage is all of 1,300 bottles. A 2012 and 2013 were also made. Mind you, this maiden vintage was not the most uniform, or a top vintage. Neither a poor one. Gais went as far to declassify their iconic Gais Estate. This is a genuine effort to create a jewel in the crown of this estate's wines. If Nemea wants to move forward and shake off the current inertia, it should look for inspiration to such thoughtful efforts.

Deep red-blue rim. Cocoa powder. Fine-grained tannins. Black-cherry freshness. Depth. Finesse on the finish. Balanced. Authentic. A creamy, classy, fruity, temp-driven Mediterranean red, capturing Nemea's Aghiorghitiko core character. Though perhaps a lacklustre vintage, the old bush-vine wisdom shines. A wine with soul. Decant for 45 minutes. Best 2014-2021.

19 Mar 2014 @ Nico Maresca | Score: 17.5/20



THE PRESS on Mitravelas Winery



GLOBAL REPORTS	
GREATEST WINE PRODUCERS	<ul style="list-style-type: none"> France Italy Spain USA Germany UK China Japan South Africa Australia Canada Argentina South America Other
GREATEST-QUALITY WINES	<ul style="list-style-type: none"> France Italy Spain USA Germany UK China Japan South Africa Australia Canada Argentina South America Other
FASTEST-IMPROVING PRODUCERS	<ul style="list-style-type: none"> France Italy Spain USA Germany UK China Japan South Africa Australia Canada Argentina South America Other
NEW UP-AND-COMING PRODUCERS	<ul style="list-style-type: none"> France Italy Spain USA Germany UK China Japan South Africa Australia Canada Argentina South America Other
BEST BARGAINS	<ul style="list-style-type: none"> France Italy Spain USA Germany UK China Japan South Africa Australia Canada Argentina South America Other
BEST VALUE PRODUCERS	<ul style="list-style-type: none"> France Italy Spain USA Germany UK China Japan South Africa Australia Canada Argentina South America Other

Wines of the week: Old Bush Vine Grenache Yalumba 2012; Red and Black Agiorgitiko Nemea 2012; Saint-Roch Côtes Du Roussillon 2012



Terry Kirby selects the best bottles to buy



Greece & Cyprus your best

90 | Saint-Roch **94**
2012 Côtes du Roussillon This is a beautiful wine, and it's a great value. It's a blend of Grenache, Syrah, and Mourvèdre, and it's a great example of the region's terroir. It's a wine that's both elegant and powerful, and it's a wine that's a great value. It's a wine that's a great value.

91 | Nemea **93**
2012 Red and Black Agiorgitiko This is a beautiful wine, and it's a great value. It's a blend of Agiorgitiko and Syrah, and it's a great example of the region's terroir. It's a wine that's both elegant and powerful, and it's a wine that's a great value. It's a wine that's a great value.

92 | Yalumba **94**
2012 Old Bush Vine Grenache This is a beautiful wine, and it's a great value. It's a blend of Grenache and Shiraz, and it's a great example of the region's terroir. It's a wine that's both elegant and powerful, and it's a wine that's a great value. It's a wine that's a great value.

The 100 Most Exciting Wine Finds

A number of wines were selected for this list, but many are so new, and so full of potential, that we thought it was worth a special list. The wines on this list are the best of the best, and they are the wines that we think you should try. They are the wines that we think you should try.

101 | Yalumba **94**
2012 Old Bush Vine Grenache This is a beautiful wine, and it's a great value. It's a blend of Grenache and Shiraz, and it's a great example of the region's terroir. It's a wine that's both elegant and powerful, and it's a wine that's a great value. It's a wine that's a great value.

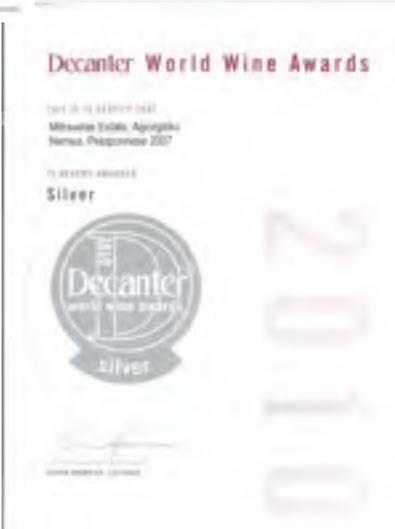
102 | Saint-Roch **94**
2012 Côtes du Roussillon This is a beautiful wine, and it's a great value. It's a blend of Grenache, Syrah, and Mourvèdre, and it's a great example of the region's terroir. It's a wine that's both elegant and powerful, and it's a wine that's a great value. It's a wine that's a great value.

103 | Nemea **93**
2012 Red and Black Agiorgitiko This is a beautiful wine, and it's a great value. It's a blend of Agiorgitiko and Syrah, and it's a great example of the region's terroir. It's a wine that's both elegant and powerful, and it's a wine that's a great value. It's a wine that's a great value.

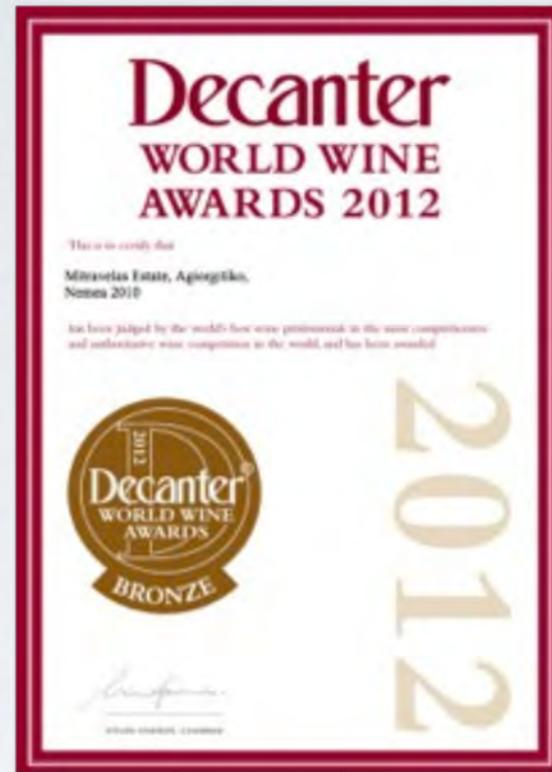
THE AWARDS



THE AWARDS



THE AWARDS



In 2012, the winery was awarded with a Silver medal from Decanter for the 'Red on Black' and a Bronze medal for 'Mitravelas Estate'

*'Lefkes' did not participate at the Decanter competition 2012

“Mitravelas Estate” was awarded “Best Red Wine” at the 6th Guangzhou International Wines & Spirits Exhibition in China.



The logo for Marks & Spencer, featuring the words "MARKS & SPENCER" in a clean, sans-serif font. The ampersand is highlighted in a light yellow color, while the rest of the text is in black. The logo is centered within a white rectangular box.

MARKS &
SPENCER

Since March 2012 we are proudly presented with Lefkes and Red on Black
as the only two Greek wines of the “Mediterranean Range”
at the Marks & Spencer outlets throughout UK.