



Only a wine from organically grown grapes, which means without the use of needless artificial additions, can express the unique taste of the terroir, in a maximum way.

A wine made with organic farming methods is also a contribution to the protection of the environment, by the means of respecting the ecosystem and the cycle of nature. In comparison to the conventional art of growing a grape, where a maximum harvest and a minimum failure are the highest purposes, organic farming methods are characterized by the following: no needless chemical fertilizers, pesticides and herbicides; no gene technology; minimum irrigation, if-necessary-at all.

The results are the long-time fertility of the soil, the reduction of both air and water pollution to a minimum as well as the preservation of the biological diversity.

Our wine is, therefore, certain to be of highest quality and can be enjoyed freely and responsibly with respect to your health and the environment. When you drink a glass of PHILOSOPHIA you can be sure of what you add, to your body.

This is why, every single grape at our vineyard is organically cultivated. *Winemaking* Vinification is done in stainless steel thanks, terroir by terroir. No Malolactic fermentation is utilized.

Domaine Mitroulis 2006-2009 Philosophia

CERTIFICATION Physiologique Organic Certification

GRAPES 75% Limnio & 25% Cabernet Sauvignon

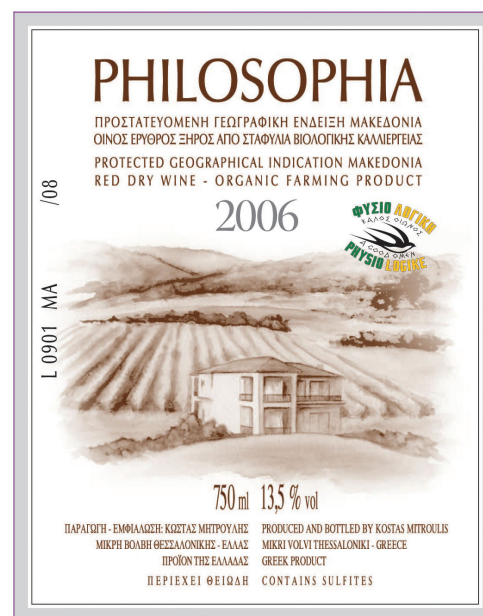
HARVEST 100% hand harvested
Only 100% free run juice used.
No wine presses are used.

ALCOHOL CONTENT 13.5

SERVING TEMPERATURE 8-10° C / 46-50° F

STORAGE 2-15 years

MATURATION Aging on the fine lees during the winter, in stainless steel.



TASTING NOTES Mature nose of preserved red currants and cherries with hints of cassis that are firm and cool. The palate is full of prominent red currant fruit and sour cherries with wild herbs that is well integrated with delicately spicy oak and juicy chocolate with a crisp acid bite backbone character and finishes with mineral traces.