



KIR·YIANNI

## AKAKIES SPARKLING 2015

**Name:** AKAKIES SPARKLING 2015

**Type:** Dry rosé sparkling

**Category:** PDO Amyndeon

**Origin:** Selected contracted vineyards of the area of Agios Panteleimon, in the PDO zone of Amyndeon, Northwestern Greece

**Varieties:** Xinomavro 100%

**Cellaring:** The base wine stays on its lees and is frequently stirred for three months

**Aging potential:** 2-3 years

**Character:** Bright color, velvety mousse, rich aromatic character, refreshing acidity, well-balanced sweetness and a long aftertaste. Excellent pair with spicy dishes of the Asian cuisine, Mediterranean dishes based on vegetables and oily fish, like salmon.

It can also be enjoyed on its own as an aperitif or after a meal.

**Packaging:** 750 ml, 1500 ml, 3000 ml



### Vineyard

The grapes are sourced from the viticultural zone of Agios Panteleimon within the Amyndeon appellation in Florina, Northwestern Greece. The high altitude (600m) and the poor sandy soils of the area lead to the production of wines displaying finesse and a rare aromatic character. The four surrounding lakes that act as a buffer zone create perfect weather conditions for the cultivation of Xinomavro, more temperate than expected in this continental climate.

The great diversification of the vineyard blocks, leads to wide variations regarding the technological and phenolic ripeness of the grapes between the different vintages and requires a meticulous management of each vintage. Therefore, the grapes are classified at the moment of delivery at the winery by alcohol potential, acidity, phenols and bunch weight. This selection, which is carried out every year, allows choosing the proper wine making technique taking into account the quality and the different properties of the raw material.

### Vinification

The must is composed entirely of grapes carefully selected during the harvest on the basis of their content in sugars, phenols and acidity. The optimal point of maturity for the production of Akakies Sparkling is 10.5 ABV. After delivery at the winery, and before the press, the grapes are chilled at 11-14 °C. Three pressings take place under continuous and gradually increasing pressure. For the production of Akakies Sparkling we use the second pressing. After the must is settled and racked the first alcoholic fermentation takes place. This fermentation is short and carried out using the traditional method. The wine stays and is stirred on its lees for a few months and then is transferred to the tanks for the second fermentation, during which the bubbles are formed and the wine gains 1% in alcohol. The wine will stay on its lees for 3-5 more months before it is bottled.

### Technical analysis

**Alcoholic volume:** 11 %  
**Volatile acidity:** 0.42 g/lit  
**Total acidity:** 6.6 g/lit  
**Active acidity (pH):** 3.14  
**Residual sugar:** 15.6 g/lit  
**Free / Total sulfites:** 11 / 89 mg/lit

### Winemaker notes

Rose petal color and intense mousse are the first signs of a wine that has been created to make a celebration out of any occasion. The experience is completed by the vivid strawberry and cherry aromas, typical of Xinomavro, and the pronounced acidity that adds nerve and lift, balancing with the wine's elegant sweetness.

