



KIR·YIANNI

AKAKIES SPARKLING 2014

Name: AKAKIES SPARKLING 2014

Type: Dry rosé sparkling

Category: PDO Amydeon

Origin: Selected contracted vineyards of the area of Agios Panteleimon, in the PDO zone of Amydeon, 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 Amydeon 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: 11.5 %

Total acidity: 6.3 g/lit

Active acidity (pH): 3.39

Residual sugar: 18.4 g/lit

Winemaker notes

An intense mousse and a bright cherry color, pronounced aromas of ripe strawberry and cherry and an elegant acidity adding freshness while pairing harmoniously with the discrete presence of sugars create a wine that is at the same time dynamic and balanced.

