



AKAKIES

Varieties: 100% Xinomavro

Harvest: 2017

Type: Dry Rosé

Category: P.D.O. Amyndaion

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

Aging Potential: 2-3 years

Cellaring: Sur lie and batonnage for 3 months.

Technical Analysis: Alc. 12,5%, Total Acidity: 6,3 g/l, pH 3,17, Residual Sugars: 2,0 g/l

» • HARVEST 2017

Amyndeon had a heavy winter with very low temperatures. April had very low temperatures as well and in May we had some hail, which damaged some plants - production therefore was lower than usual. Summer however was very dry and warm and the abundance of rain helped us get earlier ripening and very healthy crop. 2017 will be a very aromatic year for the Amyndeon whites. Xinomavro too, is expected to give excellent results.

» • CHARACTER

Bright, with a rich aromatic character aromas of strawberry and small red forest fruits compose the typically seductive character of the wine. The round acidity is refreshing, without the pungent intensity of an Amyndeon rosé, while the wine finishes with a lingering, fruity aftertaste. Fruity with vegetal notes, refreshing acidity and a lingering aftertaste. It can be enjoyed on its own as an aperitif or matched perfectly with roasted chicken, dishes based on salmon or tuna and vegetarian dishes of the Mediterranean or Asian cuisine.

» • VINEYARD

The vineyard lies at an altitude of 700 meters within the viticultural zone of Agios Panteleimon, in the Amyndeon Appellation in Northwestern Greece, the only Greek P.D.O for rosé wines. The vineyard's mean yield does not exceed 40 hl/ha. The soil is sandy and poor, thus offering the possibility of producing wines of exquisite quality and rich aromas. The microclimate of the region is characterised by cold winters and warm summers, while the four neighbouring lakes contribute to the existence of a mild continental climate.

» • VINIFICATION

Akakies is the final blend of two winemaking techniques: 90% of the must undergoes skin contact and 10% comes from the bleeding off of juice fermenting for red wine. Grapes are kept in cold rooms to achieve temperatures between 11 and 14°C. After destemming and crushing, skin contact takes place under CO₂ atmosphere to avoid oxidation for 12 to 48 hours depending on the grape quality. After fermentation the wine is aged on lees for 3 months with 3 times per week stirring to soften the natural acidity and increase opulence.