



KIR-YIANNI

AKAKIES SPARKLING 2017



A K A K I E S



NAME AKAKIES SPARKLING 2017

TYPE Dry Sparkling Rosé

CATEGORY PDO Amyndeon

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

VARIETIES 100% Xinomavro

CELLARING The base wine stays on its lees and is frequently stirred for three months.

AGING POTENTIAL: 2-3 year

CHARACTER: Deep bright rose color. Overabundant bubbles pointing out the wonderful smells of Xinomavro. Enticing aromas of wild strawberries, mellow cherries and ruby tomato. Hearty to taste, with perky acidity and long-lasting sweet taste, every bubble comes as an explosion to the aforementioned characteristics. Uniquely tasteful, having a bright balance between acidity and sugars. Excellent pair with Mediterranean cuisine, spicy dishes of the Asian cuisine and oily fishes. It can also be enjoyed on its own as an aperitif or after a meal.

» • 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 raked 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.

» • TECHNICAL ANALYSIS

Alcohol Volume: 12%

pH: 2,88

Total Acidity: 7,9 g/lit

Residual Sugar: 17,9 g/lit