



NAME KALI RIZA 2016

TYPE Dry red

CATEGORY PDO Amyndeon

ORIGIN Selected contracted vineyards of the area of Agios Panteleimon, in the PDO zone of Amyndeon, North-western Greece

VARIETIES Xinomavro 100% (old vines)

CELLARING The base wine stays on its lees and is frequently stirred for 14 months in 2 and 3-year-old French oak barrels. The wine ages for 1 more year in the bottle.

AGING POTENTIAL 5-8 years

TECHNICAL ANALYSIS Alcohol volume: 13 % vol pH: 3.35
Volatile acidity: 0.55 g/lit Residual Sugars: 2,4 gr/lit
Total acidity: 6.1 g/lit

» • CHARACTER

Bright red colour, fruity aromas, rich and complex character on the palate, refreshing acidity, lingering aftertaste. Intense aromas of wild strawberry and cherry entwined with subtle herbal hints, while on the palate the pronounced freshness balances with the ample body, offering a wine ready to be enjoyed now, but also suited for long time aging. Pairs ideally with meat cooked in red sauce, wild mushroom risotto, stuffed peppers with cheese or ground beef, meat pies, grilled cheese Red with bronze hues, a colour typical for the Xinomavro sourced from Amyndeon.

» • 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 grapes come from 60-year-old vines, yielding no more than 6000 kg/ha. The selection of the vineyards was based on their soil, and the vines' health and capacity to reach full maturity.

» • VINIFICATION

Kali Riza is produced from 100% Xinomavro grapes grown in the area of Amyndeon, in Northwestern Greece. The grapes are carefully selected on harvest depending on their age and content in sugars, phenols and acids. Upon delivery at the winery, they are chilled at a temperature of 8-10 °C. After destemming, the grapes are crushed and left to cold soak for 6 days at 10 °C, a process aiming at the extraction of more color and aromas. The alcoholic fermentation lasts 2 weeks and is followed by 1 week of post-fermentation maceration. After this period, the wine is transferred to the barrels, where it is left to mature for 14 months. During this time, the wine undergoes malolactic fermentation while it is gently stirred on its lees. Finally, the wine is bottled and left to mature for 1 additional year.