

AKAKIES SPARKLING

Variety: XINOMAVRO 100%

Vintage: 2023

Type: Dry Rosé Sparkling / Vegan

Classification: PDO Amyndeon

Technical Analysis:

Alcohol (ABV): 12%

Total acidity (TA): 6.6 g/l

pH: 3.01

Residual sugar (RS): 10.5 g/l



VINEYARD

The vineyard lies at an altitude of 600 meters within the viticultural zone of Agios Panteleimon in the Amyndeon appellation in Northwestern Greece. The poor sandy soil offer wines of exquisite finesse and intense aromatic character. The climate of the region is characterized by cold winters and warm summers, while the four neighboring lakes contribute to the existence of a mild continental climate.

WINEMAKING

Carefully selected grapes. The optimal point of the harvesting grapes is at 10.5% abv. The first alcoholic fermentation takes place at a low temperature. Then after a few months of fine lees stirring (*batonnage*) the wine placed in closed tanks for the second fermentation where carbon dioxide is produced, so the wine gains an additional 1.5% abv. Bottling after the end of the second fermentation.

TASTING NOTE

Deep intense rose color. On the nose, aromas of wild strawberry, ripe cherry, tomato. On the palate, rich character, with high acidity and long sweet aftertaste and as an explosion highlighting the bubbly character. Balance between acidity and sugars. Ideal with Mediterranean cuisine, fried fish or by glass.