

## AKAKIES SPARKLING



**Variety:** Xinomavro 100%

**Vintage:** 2021

**Type:** Sparkling rosé

**Category:** PDO Amyndeon

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

**Cellaring:** Sur lie and batonnage for three months

**Aging Potential:** 3-4 years

**Analytic Characteristics:**

**Alcohol:** 12,0% **Volatile acidity:** 0,47 g/L **Total acidity:** 6,7 g/L

**Active acidity (pH):** 3,11 **Residual sugar:** 17,1 g/L

### » • VINEYARD

The grapes are sourced from the viticultural zone of Agios Panteleimon within the Amyndeon appellation in Florina, Northwestern Greece. The high altitude (700m) 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. 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. The wine stays and is stirred on its lees for a few months and then is transferred to the closed tanks for the second fermentation, during which the bubbles are formed.

### » • CHARACTER

A refreshing sparkling wine highlighting the varietal character of indigenous Xinomavro grape variety. 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.