

## KALI RIZA

Variety: Xinomavro 100%

Vintage: 2020 Type: Dry Red

Category: PDO Amyndeon

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

Greece

**Cellaring:** The wine is aged for 12 months in 3-year- old French oak barrels, plus further ageing for 12 months in the bottle before released in the market

Aging Potential: 8-10 years Analytic Characteristics:

Alcohol: 13,5% Total acidity: 6,3 g/l

Active acidity (pH): 3,39 Residual sugar: 1,7 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 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

The grapes are carefully selected on harvest depending on their phenolic ripeness. 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 to 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, were it is left to mature for 12 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 before released in the market.

## >> • CHARACTER

Ruby with bronze hues, a color typical for the Xinomavro sourced from Amyndeon. Intense aromas of wild strawberry and cherry entwine with fine herbal hints, while on the palate the pronounced freshness balances with the medium body, offering a wine with great elegance, a great ambassador of Amyndeon's terroir.