

AKAKIES

Variety: Xinomavro 100%

Vintage: 2022

Type: Dry rosé

Category: PDO Amyndeon

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

Aging Potential: 2-3 years

Analytic Characteristics

Alcohol: 13 % **Total acidity:** 6,1 g/L

Active acidity (pH): 3,32 **Residual sugar:** 1,7 g/L

The wine is VEGAN FRIENDLY

» • VINEYARD

The vineyard lies at an altitude of 700 meters within the viticultural zone of Agios Panteleimonas, in the Amyndeon Appellation in Northwestern Greece, the only Greek P.D.O for rosé wines. The vineyard's mean yield does not exceed 40 hl/ha. The soil is sandy and poor, thus offering the possibility of producing wines of exquisite quality and rich aromas. The microclimate 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.

» • VINIFICATION

Akakies is the final blend of two winemaking techniques: 90% of the must undergoes skin contact and 10% comes from the bleeding off of juice fermenting for red wine. Grapes are kept in cold rooms to achieve temperatures between 11 and 14°C. After destemming and crushing, skin contact takes place under CO₂ atmosphere to avoid oxidization for 12 to 48 hours depending on the grape quality. After fermentation the wine is aged on lees for 3 months with 3 times per week stirring to soften the natural acidity and increase opulence.

» • CHARACTER

Bright rose color with blue hues. The typical aromas of ripe strawberry and cherry of Xinomavro bind harmoniously with the notes of rose petals. On the palate, the bold acidity balances with the aromatic intensity and lingers into a long-lasting, flavorful finish. An excellent pair for Mediterranean dishes while the sense of tannins make it an pleasant pair for meat.

