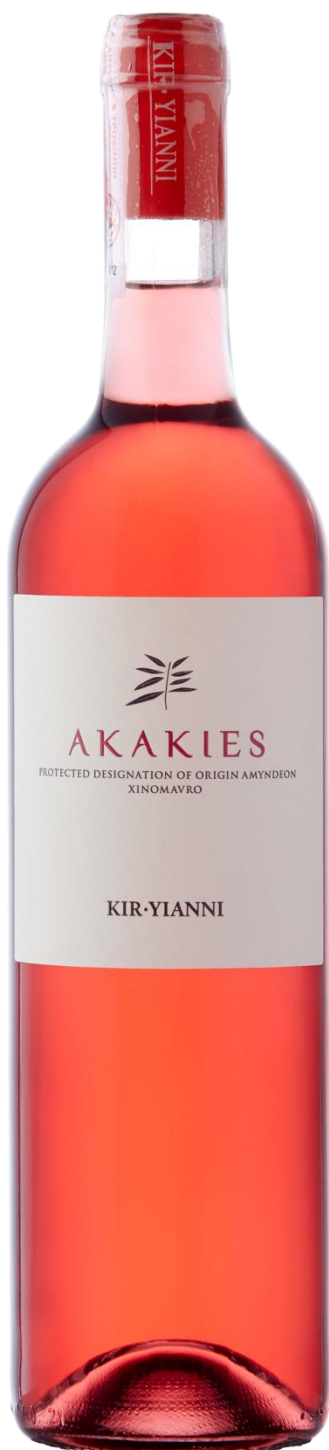


AKAKIES



Variety: XINOMAVRO 100%

Vintage: 2023

Type: Dry Rosé / Vegan

Classification: PDO Amyndeon

Technical Analysis:

Alcohol (ABV): 13%

Total acidity (TA): 6.6 g/Lt

pH: 3.23

Residual sugar (RS): 2.1 g/Lt

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

The grapes go through a careful destemming (procedure) . The must come from skin contact. The duration of the skin contact is 24-48 hours. After fermentation, batonnage with the fine lees is carried out for 3 months with 3 times per week stirring to soften the natural acidity and increase the oily character.

TASTING NOTE

Bright rose color. On the nose, complex aromas, dominated by forest fruits, strawberry and tomato. The mouth follows the nose, rich, aromatic, balance of alcohol and acidity. Characteristic flexibility in unlimited pairings, such as Mediterranean cuisine, while the hint of tannins make it suitable with meat dishes.