

AKAKIES SPARKLING 2024

Variety: Xinomavro (100%)
Type: Sec sparkling rosé wine/ Vegan certified
Appellation: PDO Amyndeon



VINEYARD

From selected parcels of Xinomavro at Agios Panteleimonas in Amyndeon, within the homonymous PDO region in Northern Greece, with the distinctive poor sandy soils and the altitude of over 600 meters above sea level. At the cooler wine region of Greece with the unique meso-climate, Xinomavro finds a heartland to display its power but most importantly its elegance. Especially for our sparkling wine, the grapes are grown mostly on small blocks nearby the lakes that are the first Xinomavros to harvest each year aimed at the harmonious threefold of high acidity, lower sugars, and phenolic ripeness.

2024: THE VINTAGE BRIEFLY

On the warmest year ever recorded in the region, the consistent, systematic work in the vineyard, the vigilance in monitoring weather data, and the informed decision on the best time to harvest each variety were crucial components. The harvest of Xinomavro for Akakies began on September 4th 2024, marking the earliest start in the past few decades. As a late-ripening variety, it encountered rather milder weather conditions contributing to grapes with high quality features (acidity and phenolics).

WINEMAKING

The grapes are carefully sorted on a sorting table. Primary fermentation takes place in stainless steel tanks at 16–19°C, while the wine remains on the fine lees for a few months, with gentle stirring (batonnage) carried out at regular intervals. It is then transferred to pressurized tanks for the secondary fermentation, during which carbon dioxide is produced. Bottling takes place once the second fermentation is complete.

Alcohol by volume (ABV): 12%	Total acidity (TA): 7.2 gr/lt
pH: 3.08	Residual sugars (RS): 18.7 gr/lt

TASTING NOTE

A vibrant rosé with fine, energetic bubbles. The aromatic profile is intense and inviting, featuring wild strawberry, cherry, and a touch of ripe peach. On the palate, it's juicy and full of fresh fruit character, beautifully balanced by crisp acidity and a subtle sweetness. The finish is bright, fruity, and utterly satisfying.