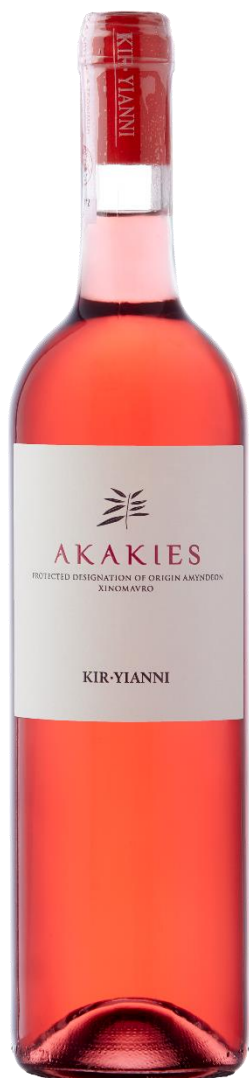


AKAKIES 2023

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



VINEYARD

From selected parcels of Xinomavro at Agios Panteleimonas in Amyndeon, the celebrated PDO zone of Northern Greece. The grapes are grown on that distinctive plateau of poor sandy soils that exceeds 600 meters above sea level, surrounded by lakes and mountainous morphology that shape the cooler wine region of Greece. Here, Xinomavro thrives at both its rosé and red expressions, showcasing the more elegant side of the variety.

2023: THE VINTAGE BRIEFLY

A year that started with an atypical warm and dry winter, followed by rain and cooler than standard temperatures almost throughout spring and the month of June. The conditions demanded vigilance in the vineyard and, in some cases, speedup of practices like shoot thinning to enhance aeration and sun exposure of the plants. Since mid-summer, conditions returned to the standard, giving time to Xinomavro to ripe. Handpicked Xinomavro harvest for our still rosé wine began on 11 October 2023.

WINEMAKING

Rigorous grape selection and destemming on conveyor belt. Up to 48-hour skin contact. Fermentation in stainless steel tanks in contact with fine lees for 3 months and occasional mild stirring (batonnage).

Alcohol by volume (ABV): 13%	Total acidity (TA): 6.6 gr/lt
pH: 3.23	Residual sugars (RS): 2.1 gr/lt

TASTING NOTE

Bright rich pink color with light blue hues. The nose is intense, bursting with aromas of ripe strawberry, red forest fruits, tomato, and subtle botanical notes in the background. The mouthfeel is strawberry-juicy and fresh, with a pleasant, vibrant finish.