

L' ESPRIT DU LAC 2023

Variety: Xinomavro (100%)
Type: Dry rosé wine/ Vegan certified
Appellation: PDO Amyndeon
Distinction: Concours Mondial de Bruxelles - Rosé Wines Session 2024 / Silver



VINEYARD

A rigorous selection of Xinomavro vines of at least 40 years of age, grown on small parcels scattered around Agios Panteleimonas, within the PDO zone of Amyndeon in Northern Greece. Continental-ish climate at the cooler wine region of Greece, located in a stunning plateau at 600 meters above sea level, with poor sandy soils, neighboring lakes and mountainous surroundings. An ideal location for Xinomavro to ripe and display its unique backbone.

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 got back to standard giving time to Xinomavro to ripe in full. The hand-picked harvest began in mid-October 2023.

WINEMAKING

Rigorous grape selection on conveyor belt and direct pressing. Fermentation in stainless steel tanks at temperatures between 17–19 °C with periodical, mild stirring of the fine lees (batonnage) for 4 months.

Alcohol by volume (ABV): 13%	Total acidity (TA): 6.23 gr/lt
pH: 3.26	Residual sugars (RS): 2.0 gr/lt

TASTING NOTE

Pale salmon pink color. The nose starts with floral aromas and revealing layers of apricot, white-fleshed peach, tangy strawberry, and subtle herbal notes. The same fine complexity rolls into the mouthfeel that balances lusciousness with crispness and a delicate touch of tannins. Harmonious finish.