

L' ESPRIT DU LAC 2024

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



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.

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. We started harvesting Xinomavro for L' Esprit Du Lac on 17 September 2024. As a late-ripening variety, it encountered rather milder weather conditions contributing to grapes with high quality features (acidity and phenolics).

WINEMAKING

Rigorous grape selection on conveyor belt and direct pressing. Fermentation in stainless steel tanks at temperatures between 17–19 °C. The wine stays in contact with its fine lees for 3 months with occasional mild stirring (bâtonnage).

Alcohol by volume (ABV): 13.5%	Total acidity (TA): 6.2 gr/lt
pH: 3.26	Residual sugars (RS): 2.4 gr/lt

TASTING NOTE

Pale salmon pink color. The nose starts with floral aromas and continues with stone fruits and strawberries, as well as delicate herbal notes in the background. Stone fruit aromas roll into the mouthfeel as well, while the vibrant acidity offers crispness and balance. Harmonious finish.