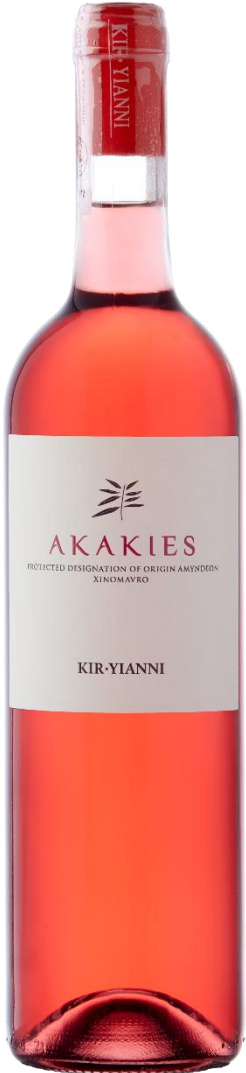


AKAKIES 2024

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.

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 Akakies 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 and destemming on conveyor belt. Up to 48-hour skin contact. Fermentation in stainless steel tanks. The wine stays in contact with its fine lees for 3 months with occasional mild stirring (bâtonnage).

Alcohol by volume (ABV): 13%	Total acidity (TA): 5.9 gr/lt
pH: 3.30	Residual sugars (RS): 1.9 gr/lt

TASTING NOTE

Bright deep pink color with light blue hues. The nose is intense, bursting with aromas of ripe strawberries, red forest fruits, and subtle botanical notes in the background. The aromas roll into the mouth beautifully leading to a crisp, delicious, persistent finish.