KIR·YIANNI

Name: AKAKIES

Variety: Xinomavro 100%

Vintage: 2018

Type: Dry rosé

Category: PDO Amyndeon

Origin: Selected contracted vineyards of the area of Agios Panteleimon, in the PDO zone of Amyndeon, Northwestern Greece

Cellaring: Sur lie and batonnage for three months

Aging Potential: 2-3 years

Analytic Characteristics: Alcohol: 13,0% **Volatile acidity**: 0,33 g/lt **Total acidity:** 6,2 g/lt

Active acidity (pH): 3,19 **Residual sugar:** 2,4 g/lt

VINEYARD

The vineyard lies at an altitude of 700 meters within the viticultural zone of Agios Panteleimon, in the Amyndeon Appelation in Northwestern Greece, the only Greek P.D.O for rosé wines. The vineyard's mean yield does not exceed 40 hl/he. The soil is sandy and poor, thus offering the possibility of producing wines of exquisite quality and rich aromas. The microclimate of the region is characterized by cold winters and warm summers, while the four neighboring lakes contribute to the existence of a mild continental climate.

VINIFICATION

Akakies is the final blend of two winemaking techniques: 90% of the must undergoes skin contact and 10% comes from the bleeding off of juice fermenting for red wine. Grapes are kept in cold rooms to achieve temperatures between 11 and 14ºC. After destemming and crushing, skin contact takes place under CO2 atmosphere to avoid oxidisation for 12 to 48 hours depending on the grape quality. After fermentation the wine is aged on lees for 3 months with 3 times per week stirring to soften the natural acidity and increase opulency.

CHARACTER

Bright rose color with blue hues.The typical aromas of ripe strawberry and cherry of Xinomavro bind harmoniously with the notes of rose petals. On the palate, the bold acidity balances with the aromatic intensity and lingers into a long-lasting, flavorful finish. An excellent pair for Mediterranean dishes while the sense of tannins make it an pleasant pair for meat.