

2024 Akakies Xinomavro Rose, Ktima Kir-Yianni



Country: Greece

Region: Macedonia

Sub-Region: Florina

Grapes: Grape Xinomavro 100

Tasting Note:

A different rosé, almost a light red. Powerfully aromatic, well-structured and vividly refreshing.

Winemaking:

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 14°C. After destemming and crushing, skin contact takes place under CO₂ atmosphere to avoid oxidation 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.

Vineyard :

The vineyard lies at an altitude of 700 meters within the viticultural zone of Ágios Panteleimon, in the Amyndeon Appellation 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 characterised by cold winters and warm summers, while the four neighbouring lakes contribute to the existence of a mild continental climate.

Food matching:

It can be enjoyed on its own as an aperitif or matched perfectly with roasted chicken, dishes based on salmon or tuna and vegetarian dishes of the Mediterranean or Asian cuisine.

Code H3600124	Practice Yes
Product STILL	Acidity 6.6 g/L
Style Textured & Full Flavoured Rose	Residual Sugar 2.1 g/L
pH Level 3.23	Organic No
ABV 13.00 %	Biodynamic No
Closure Screw cap	Egg / Milk No
Bottle Size 75cl	



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