



AKAKIES 2004 Amyndeo OPAP

Vintage:	2004
Production:	25,000 bottles
Producer:	Kir-Yianni Amyndeo, Macedonia
Wine maker:	Yiannis Boutaris
Varietal composition:	100% Xinomavro
Alcohol content:	12.8% vol
Vineyard:	The grapes come from fifteen contract vineyards in the high lakelands of Amyndeo. The soil is loamy sand.
Yield:	70 hl per ha.
Harvesting:	Brix at harvest: 20. Handpicked and selected according to clonal characteristics of Xinomavro: the big bunches go to make this rosé and the small-berried bunches go to make the red "Paranga".
Vinification:	Overnight pre-fermentation maceration at 12C using dry ice and insulation jackets, then stainless steel fermentation for 15 days at 16-20C. Malolactic fermentation. No lees contact, blended after fermentation, filtered, no aging. White wine fermentation protocol is used to attain aromatic intensity and red wine fermentation protocol is used to attain the perfect colour.
Cask fermentation and ageing:	Bottled March 2005 and released April 2005. This wine should be drunk within 3 years. Xinomavro has a high acidity which keeps the wine fresh, but the aromas and colour will start to fade out gradually after the second year.
Tasting note:	Intense clarity of colour. A very unusual rosé with its tart berry nose, fresh clean succulence, and its excellent fruit and acid balance.
Chemical analysis:	Wine pH 3.26 Total acidity 7g/l Residual sugar 2.3g/l

