

Ktima Brintziki Melios Red

THE FACTS

COUNTRY: Greece

REGION: Peloponnese

CEPAGE: 80% Merlot, 20% Mavrodaphne

WINEMAKING: When fermentation ends wine is transferred to French oak barrels for malo fermentation.

AGING: Aging in barrel for 6 months.

THE STORY

Greece's First Green Winery! Community Impact,

Wife & Husband Winemaking Team, Certified Organic-Natural-Carbon Neutral-Solar & Geothermal Powered.

The Brintziki Estate is a producer of indigenous, rare varieties and is considered to be Greece's first green winery. Located in the Ilian region of the Peloponnese near the sacred town of Ancient Olympia, the family-owned property is certified organic and completely carbon-neutral through the use of renewable solar and geothermal energy. They grow indigenous varieties – some, like the Tinaktorogos, old enough to be referenced by Homer – and use natural yeast for most of their wines.

THE ADJECTIVES

OVERALL: Full-bodied wine with spicy flavors

AROMAS / FLAVORS: Black plums, dried tobacco leaf, raspberries, blackberries, camphor, dried oregano and tree nuts.

MOUTHFEEL: red-fruit finish, lush

THE SELLING POINTS

Intense aromas of red fruits, vanilla and cherry

SUSTAINABILITY: Sustainable In Practice, Natural Fermentation

PAIRINGS: Fish, shellfish, white meat, red meat, pasta, cheese, fruit

