

# KTIMA BRINTZIKI

## MELIOS WHITE, 2014



## KTIMA BRINTZIKI

Ktima Brintziki is a producer of indigenous, rare varieties and is 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 Tinatorogos, old enough to be referenced by Homer – and use natural yeast for most of their wines. Philosophically, the Brintzikis believe that organic certification is the modern expression of what their ancestors did for thousands of years – to farm simply, and treat the land and people with enduring respect. Their 15 hectare, clay-soil property sits 100-200 m above sea level near the moisture-producing river Enipeas.

The Brintziki family has been growing vines on the property since 1932. The winemaker, Dionysios “Sakis” Brintziki, was raised on the estate. He and his wife, Dioynsia, originally both professional musicians, took over the family winemaking business in 1994. Together with the celebrated oenologist Dr. George Kotschides, who has worked for highly awarded estates of Chateau Magdaleine, Chateau Petrus, and Chateau Calon-Segur, the family showcases wines that are beautiful, authentic demonstrations of the diversity that Greece has to offer.



### ORIGIN

Ilia, Greece



### WINEMAKER

Dionysios Brintziki and Ionna Sidiropoulou (Winemakers),  
George Kotschides (Oenologist)



### WINEMAKING

Grapes were destemmed and crushed before the press.  
Fermentation at 18°C in stainless steel tanks for almost 10  
days. Maturation over lees for two months. Batonnage  
applied once per week.



### ENVIRONMENTAL SUSTAINABILITY

This wine is organic. The winery is carbon neutral and  
fully powered by solar panels and geothermal energy.  
The winery returns surplus energy to the community.



### SOCIAL RESPONSIBILITY

The winery serves as a local gathering place for the arts.



### PRODUCTION

1,000 cases



### VARIETAL

Roditis 70%, Malagouzia 30%



### TECHNICAL

Alc 12.5%, R/Sugar 1.8 g/l, TA 4.8 g/l, pH 3.58



### TASTE

Balanced white wine with a refreshing palate.



### NOSE

Tropical fruit and pronounced floral components with ripe  
stonefruit, poached pears and warm citrus complementing  
each other.



### FOOD

This wine pairs excellently with fish and shellfish, white  
meat or red meat served with sweet or white sauce, pasta,  
cheese and fruits.



### AGING

Best enjoyed 2 years from vintage.