

# KTIMA BRINTZIKI

## AUGOUSTIATIS ROSE 2017



## 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 Tinaktorogos, 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 300m 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.



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-  **ORIGIN**  
Iliia, Greece
  -  **WINEMAKER**  
Dionysios Brintziki and Ionna Sidiropoulou (Winemakers),  
George Kotschides (Oenologist)
  -  **WINEMAKING**  
Light extraction to get the light rose color. Fermentation at 18°C in stainless steel tanks for almost 10 days. Maturation over the wine yeast.
  -  **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**  
Augoustiatis 100 %
  -  **TECHNICAL**  
Alc 12.5%, R/Sugar 0.18 g/l, TA 5.3 g/l, pH 3.45
  -  **TASTE**  
Full and fruity flavor with a long and lively finish.
  -  **NOSE**  
Fresh berries in the nose.
  -  **FOOD**  
Pairs well with fish and shellfish, white meat or red meat served with sweet or white sauce, pasta, cheese and fruits.
  -  **AGING**  
Best enjoyed 3 to 5 years from vintage.