

KTIMA BRINTZIKI

ENIPEAS, 2015



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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 Tinitorogos, 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.

The Enipeas wine is named after the river that runs through the winery. Made from the Roditis and Assyrtiko grapes and fermented with natural yeast, this wine has floral aromas, crisp acidity, and an elegant finish.



ORIGIN

Ilia, Greece



WINEMAKER

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



WINEMAKING

Grapes were destemmed and crushed before the press.
100% natural fermentation. Fermentation at 18°C in stainless steel tanks for almost 10 days. Maturation over lees for two months. Batonnage 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

800 cases



VARIETAL

Roditis 70%, Assyrtiko 30%



TECHNICAL

Alc 12.5%, R/Sugar 1.2 g/l, TA 5.3 g/l, pH 3.76



TASTE

Crisp acidity and elegant aftertaste.



NOSE

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



FOOD

Goes well with fish and shellfish, white meat or red meat served with sweet or white sauce, pasta, cheese and fruits.



AGING

Best enjoyed 3 years from vintage.