

KTIMA BRINTZIKI

MELIOS RED 2016



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Ktima Brintziki is a producer of indigenous, rare varietals 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 varietals – 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.

The Brintzikis, prior to taking over the family winery, were professional musicians. This label plays tribute to musicians and artists. This wine is a blend of an international varietal, Merlot, with a very unique Greek varietal, Mavrodaphne.



-  **ORIGIN**
Iliia, Greece
-  **WINEMAKER**
Dionysios Brintziki and Ionna Sidiropoulou (Winemakers),
George Kotschides (Oenologist)
-  **WINEMAKING**
Cold pre-fermentation maceration at 10°C for 3 days and pump over 2-3 times per day. Fermentation on skin for 10 days at 25°C. Stainless steel tanks. When fermentation ends wine is transferred to French oak barrels for malolactic fermentation. Aged in barrel for 6 months.
-  **ENVIRONMENTAL SUSTAINABILITY**
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**
4,160 cases
-  **VARIETAL**
Merlot 80%, Mavrodaphne 20%
-  **TECHNICAL**
Alc 12.5%, R/Sugar 1.8 g/l, TA 4.9 g/l, pH 3.56
-  **TASTE**
This is a full-bodied wine with spicy flavors and a long finish.
-  **NOSE**
Black plums, dried tobacco leaf, raspberries, blackberries, camphor, dried oregano and tree nuts.
-  **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 3 to 5 years from vintage.