

KTIMA BRINTZIKI

AUGOUSTIATIS 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 Tinaktogogos, 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 Augoustiatis grape is a highly local variety found only in the Western region of the Peloponnese. It is a lovely, supple wine.



-  **ORIGIN**
Ilia, Greece
-  **WINEMAKERS**
Dionysios Brintziki and Ionna Sidiropoulou (Winemakers),
George Kotschides (Oenologist)
-  **WINEMAKING**
100% natural fermentation. Cold pre-fermentation maceration at 10°C for 3 days and recirculation 2-3 times per day. Fermentation on skin for 8 days at 25°C. Stainless steel tanks. When fermentation ends wine is transferred to French oak barrels for malolactic fermentation. Aged in barrel for 12 months.
-  **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**
1,660 cases
-  **VARIETAL**
100% Augoustiatis
-  **TECHNICAL**
Alc 12.5%, R/Sugar 0.18 g/l, TA 5.33 g/l, pH 3.47
-  **TASTE**
Medium-bodied wine with balanced acidity, very round mature tannins and a soft, lingering finish.
-  **NOSE**
Black currants, blueberries and black cherries on the entry followed by baking spices – cinnamon and cardamom, liquorice, toasted oak and dried tobacco with a hint of black pepper.
-  **FOOD**
Pair with roasted meats, cheeses and grilled vegetables.
-  **AGING**
Best enjoyed 3 to 5 years from vintage.
-  **ACCOLADES**
2011, Silver (TexSom Awards 2016)