

KTIMA BRINTZIKI

TINAKTOROGOS, 2017



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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 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.

This is an extremely rare variety found only in the Western Peloponnese, and is old enough to be referenced by Homer! The Tinaktorogos is a sub-variety of the Asproude grape, and produces a transparent, white wine with hints of green and yellow in the glass. Indigenous to Ancient Olympia, the variety has been uniquely cultivated by the Brintzikis for the last 23 years. A unique characteristic of this variety is that during the flowering period, it casts many flowers and has a green harvest. The Tinaktorogos is fermented naturally.



- ORIGIN**
Iliia, Greece
- WINEMAKER**
Dionysios Brintziki and Ionna Sidiropoulou (Winemakers),
George Kotschridis (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**
1,500 cases
- VARIETAL**
Asproude 100% (Tinaktorogos 100%)
- TECHNICAL**
Alc 12.5%, R/Sugar 0.17 g/l, TA 5.9 g/l, pH 3.3
- TASTE**
The wine has medium, balanced acidity and a rich and
delicate finish.
- NOSE**
Warm citrus, melon and pipfruit moving through to under-
lying dried herbs and dried flowers.
- FOOD**
This wine pairs well with poultry, salads and white cheese.
- AGING**
Best enjoyed 3 years from vintage.
- ACCOLADES**
2014, Bronze (TexSom Awards 2016)
2014, 90 points (Wine and Spirits)