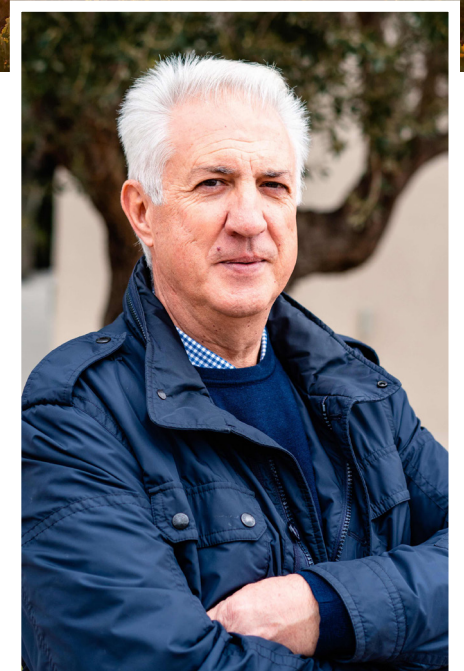


DOMAINE PAPAGIANNAKOS RETSINA



Mesogaia, Attica. The blessed land of the famed Attica Vine. A land which is truly special, surrounded by the sea which protects and nurtures it. The fruit of this land is borne of soft winters and warm and benevolent summers. From a soil which has the most perfect ingredients. The ideal environment for the cultivation of vines. A historic region in proximity to the Temple of Artemis, the haunt of Dionysus, the patron saint of wine, where for centuries the ancient method of wine production has been maintained and the vine has been lovingly cared for. This is the site on which the Papagiannakos winery is situated.



VITICULTURE + VINIFICATION

The third generation of Papagiannakos family is the creator of a magnificent new winery, the first winery especially designed and built in Greece according to innovative bioclimatic standards, and which most clearly marks a new era. Native and foreign grape varieties coexist in this vineyard, by tradition Attica was also the home of retsina. The terroir is a combination of clay, sand and gravel which enables rainwater to drain well and the air to circulate in the soil. Papagiannakos winery is set among vines, the site on which the winery has been built is that of an old monastery and is located in the heart of the plain of the Attican Vineyards.



SKU: 874848

Region	Attica
Classification	Mesoagaia Retsina
Vintage	2021
Grapes	100% Savatiano
Vineyard	North facing in Attica, 50 years old vines. Non-irrigated, at an altitude of 100m
Soil Composition	Limestone
Vineyard Training	Bush Vines
Density/Yield	30 hl/ha
Fermentation	Temperature controlled fermentation in stainless steel. During fermentation pine resin is added from selected pine trees of Attica
Alcohol	12.5%
Residual Sugar	1.0 g/l
Acidity	5.5 g/l
Free SO2	35 mg/l
Total SO2	112 mg/l

TASTING NOTES

Made with 100% Savatiano grapes from 50-year-old vines. The yield is reduced to about 30 hl per hectare. The wine undergoes a temperature-controlled fermentation in stainless steel. During fermentation pine resin is added from selected pine trees of Attica, giving the wine a refined, elegant resin character that is well integrated with the natural fruitiness of the Savatiano grape. A modern version of the traditional retsina. With a fine aroma of pine and a strain of lemon. Blond in colour and beautifully balanced, this wine speaks to the finest palate.

PAIRING SUGGESTION

The perfect accompaniment to Mediterranean hors d'oeuvres, seafood and fish. Greek style potatoes flavoured with lemon and herbs.