



PAPAGIANNAKOS
DOMAINE
Terroir Wines



PRODUCER PROFILE

Estate owned by: Vassilis Papagiannakos
Winemaker: Vassilis Papagiannakos
Total acreage under vine: 150
Estate founded: 1919
Winery production: 250,000 Bottles
Region: Attica
Country: Greece

Domaine Papagiannakos Retsina 2017

WINE DESCRIPTION

Founded in 1919, Domaine Papagiannakos is located in the Attica region of Central Greece, just 18 miles from Athens. Today, the winery is run by the 3rd generation, Vassilis Papagiannakos, who has issued a new era of modern winemaking while still maintaining the family's dedication to cultivating and preserving the region's most famous indigenous grape, Savatiano.

ABOUT THE VINEYARD

The Savatiano vineyards used for the Papagiannakos Retsina are located in southeastern Attica at an altitude of 330 feet. The landscape is cup-shaped with the vineyards facing north, which prevents the grapes from being overexposed to the heat of the sun. The vineyard is over 50-years-old, and is farmed without irrigation, resulting in low-yielding vines that produce grapes with rich, concentrated fruit flavors.

WINE PRODUCTION

The Savatiano grapes are fermented in INOX stainless steel tanks at a controlled temperature (60°-65°F). A small amount of resin from native pine trees in the Attica region is added to the wine to achieve the traditional flavor profile of this ancient style of wine.

TASTING NOTES

This well-made retsina maintains a beautiful balanced of pine aroma with a strain of lemon citrus. The wine is pale yellow in color, and showcases the rich and unique flavors of this classic Greek wine with a refined style that will satisfy both fans and newcomers of retsina.

FOOD PAIRING

The refreshing profile and traditional pine flavors of the wine make it an ideal accompaniment for Mediterranean hors d'oeuvres, seafood and fried fish.

VINEYARD & PRODUCTION INFO

Soil composition:	Limestone, Clay and Gravel
Elevation:	330 feet
Exposure:	Northern
Average Vine Age:	50 years
Harvest time:	Early September

WINEMAKING & AGING

Varietal composition:	100% Savatiano
Fermentation container:	INOX stainless-steel tanks
Fermentation temperature:	60-65 °F

ANALYTICAL DATA

Alcohol:	12.7 %
pH level:	5.2
Residual sugar:	3.5 g/L
Acidity:	5.2 g/L

