



# 2021

## Klima Red

Klima red is a blend of 90% old vines Kotsifali and 10% Mavrotragano. In 2012 an old goblet pruned Kotsifali vineyard planted at 450 m altitude came to our attention. It was a revelation in terms of quality, clonal distinction and vigor. We decided to take over this 45 year old treasure and produce a wine of pure expression of fruit and Kotsifali Character. Mavrotragano is adding a bit of color, tannins and adds some complexity in terms of flavor and aroma. Kotsifali is the star though with its dark cherrie and plum aromas, nuances of sage, lingering acidity and subtle red spice. The wine ages for 6 months in large format barrels of 300 & 400 liters and only 25% of them are new. Wood contributes to sweetness and a touch of spice.

CASES: 2,000

ALC: 13.0%

R.S : 1.8 g/l

ACIDITY : 5.9 g/l

SOIL: Limestone, gravel

BARRELS : 6 Months. 300L  
400L. 20% new.

### About the vintage:

2021 was one of the tough ones. Winter started beautifully with an amazing amount of rain for Cretan standards. Budding was slightly delayed but this was just about 10 days. Heat though started quite soon. The vines rushed a bit and then slowed down again due to cool June days. Late july was very warm so harvesting started in some vineyards a bit early. This required a lot of work in the winery and also plenty of care for the vineyards. In general this vintage stressed our vineyard and winery team a lot in order to produce wines in our territory of standards and overcome weather difficulties.

### Nikos Karavitakis Winemaker Notes:

This vintage has one characteristic above all: finesse. Moderate alcohol doesn't mean less power. The moment you pour the wine in the glass you can feel the cherries mixed with scents of rose petals, cracked pepper, and a bit of cinnamon. The palate offers gentle tannins, oak sweetness and tones of blackberries all wrapped in a silky texture. Definately a gem in a difficult vintage. I would definately drink it with blue cheese, roasted duck, carpaccios and cured meat-

