



1215 Wine Bar & Coffee Lab

Kamara, "Stalisma" 2021

Varietal:

Malagousia, Xinomavro

Region:

Thessaloniki, Greece

Farming:

Certified Organic

Soil Type:

Clay, Loam, Sandy Shcist

Fermentation:

Stainless Steel

Dry/Sweet:

Dry

Body:

3/5

Acid:

3/5

Tannin:

0/5

ABOUT THE WINE

"Dimitrios Kioutsoukis's family hailed from East Romylia back to the early 1900's. The family had always harbored a dream to make wine like their ancestors, but lacked the finances to start a winery. Dimitrios trained and worked as a chemical engineer originally, and worked for many years in the medical field, to save money to fulfill this winemaking dream. The region he lived in, Thessaloniki, in northern Greece, had been well known for the cultivation of vines, but since phylloxera cultivation had all but died out. He studied winemaking through the UC Davis extension program and decided in 2010 to plant 11 hectares of vines of Greek varieties including Assyrtiko, Malagousia, Roditis, Xinomavro, Limnio, Muscat, and Moschfilero. From the very beginning the vineyards were worked only in accordance with long-standing traditions, like manual pruning, hoeing of weeds, and harvesting, and use of natural sprays made from plants like nettle and yarrow, and composting and fertilization with natural manure. They always sought to do as few treatments as possible, to maintain balance with the natural way of the vines and nature. Then in 2015, with his daughter Stavroula, an agronomist and oenologist, he took the giant step of converting all his production to natural methods. The wines are now all naturally fermented with indigenous yeasts, have no products added or subtracted, are not filtered, and have zero sulfur added at bottling." - Jenny & Francois Imports

Natural Greek wines are hard to come by in our market, but when they do come in, we always snap them up as quickly as possible. There's something so mysterious, intriguing, and profoundly exciting about them. They often feature their local indigenous varieties, which in our experience, are often so expressive and complex. This white blew our socks off when tasting it, and we knew for sure it would be a wine club hit! It's honestly the perfect white to open up with the sights and smells of fresh Spring air. And it has a fun element as Xinomavro is a red wine grape, so they had to carefully press and drain off the juice to extract the flavors they wanted without the color or tannins associated with red wine. Super fun, pretty and a wine we'll be opening ourselves multiple times over the next few months!

Complex as heck with notes of gun flint, tart lemon juice, herbs, almond and chamomile.

