



Chatzivaritis Mi 2018 (Minimus Series)

(91)

(100% Assyrtiko grown on organically cultivated vineyards in Fyliria, Goumenissa, sandy clay soil, grapes are hand-selected and stomped by feet before undergoing pre-fermentation cold maceration for 2 days, spontaneous fermentation in 6-year-old French oak barrels, with no additives, fining or filtration, and with very low sulfites addition. Following fermentation, the wine is aged in the same French oak barrels for an additional 3 months). A new "natural approach" by Chloe Chatzivariti the 'Mi' has a bright golden colour with a complex nose delivering florals, nectarines, and walnuts. On the palate it is vibrant with depth of fruit, excellent balance and long lingering finish. A new interpretation of Assyrtiko, in an avant-garde style. Greece&Grapes €22.90

Producer
Chatzivaritis

Region

- Northern Greece

Color / Type

- 'Natural'

Variety
Assyrtiko

Vintage

- 2018

Date Tasted
Dec 2019

When to Drink
2019-2022

Average Price
€22.90

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Links

[1] <https://www.karakasis.mw/policy>