

Vaimaki 'Apiros Gaea' 2020

Producer: Visilis Vaimaki

Provenance: Zitsa, Epirus

Farming: Organic (not certified)

Grape(s): 100% Debina

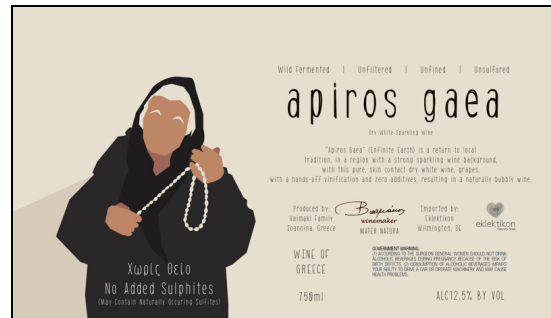
Vineyard(s): From a single, head trained vineyard in Epirus. 34 year old, densely planted vines in well-drained clay soils over limestone, 750 m altitude. Rainy area with maritime winds.

Fermentation/ Aging: Presoaked with skins, free-run only, fermented for 1.5 mo in temperature controlled steel tanks. Bottled at 6 g/ L, disgorged after 6 months.

Fining/ Filtration: none

Sulfite: none added

Misc: 'Apiros Gaea,' meaning 'infinite earth,' is what the region was called before it was compacted to 'Epirus.'



The Producer:

Vasilis Vaimakis is a negociant producing exclusively zero sulfite wines and an elder figure in Greek wine. With a truly distinct perspective and a staggering depth of experience and knowledge, Vaimakis is the kind of sharp eyed mystic one dreams of meeting.

Vasilis Vaimakis first came to the lake region of Amyndeo (Greek Macedonia) in the 1970's without formal education or mentorship. "I had to invent ways to work," he says. Although his passion and curiosity eventually earned him a PhD, his early lessons were experiential. Like many negociants, Vaimakis believes in a technical approach but his values are distinct. He aims to preserve turbidity in the wines as he believes the suspended proteins enrich the flavor. He vinifies wholly without the addition of sulfites, emphasizing oxidation and temperature as his principle points of control. "We can't do it as my father did it," he says, "we must use the scientific knowledge to develop a new sector."

The Vineyard:

Debina a traditional variety associated with the area of Zitsa, Epirus where Vaimaki got his start as a young oenologist heading the coop. The grapes are sourced from a single, head trained vineyard planted very densely, owned by an old lady at 750 m of altitude. Soils are well-drained clay over limestone and the climate is alpine and rainy, influenced by sea winds.

The Winery:

Debina is often produced to be a bright analogue to Champagne or Prosecco but Vaimakis produces a more robust, ancestral pet nat. After a short presoak with skins, free run juice is transferred to a closed top, steel tank for a month and a half long fermentation with temperature control. Bottled at 6 g/L to complete fermentation in bottle and disgorged after 6 months on the lees. No fining, filtration or added sulfite.

For more details email info@OlmsteadWine.com

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