

Halkia 'Assyrtiko White' 2018

Producer: Anna & Yorgo Halkia

Provenance: Nemea, Peloponnese

Farming: organic - certified

Grape(s): 100% Assyrtiko

Vineyard(s): A 5 year old vineyard planted in clay, limestone soils on the plains of Nemea at 280 m elevation.

Fermentation/ Aging: Destemmed fruit is skin fermented in temperature controlled steel. Pressed after 4 days of maceration and aged for 3.5 months in steel before bottling.

Fining/ Filtration: none.

Sulfur: 40 ppm added at bottling.

Misc: The vines for this wine are the first Assyrtiko in Nemea in the modern era.



The Producer:

Anna Halkia and her husband Yorgo care for his family's vineyard in the much touted and often misunderstood Nemea region. Despite the clout, Nemea is still working to define itself in the modern era and translate its incredibly diverse terrain into a framework the world can understand. The Halkia's are an interesting, if small, portion of this story. Indomitable Anna whose Australian accent reveals her childhood as an immigrant before returning to native Greece pilots the brand and takes responsibility for steering the cellar work with Yorgo calling the shots among the vines.

Like many organic growers, Yorgo tried the chemical agricultural products at one point but he started coughing and concluded that it wasn't worth it. After many years as grape growers selling fruit to other producers, the Halkias decided they could do a better job capitalizing on their healthy organic grapes by making the wine themselves and without much technology they necessarily made natural wine.

The Vineyard:

70% of Nemea is planted to Agiorgitiko and until 5 years ago it was all the Halkia's grew (except for a single parcel of Saviatano) until Anna decided to investigate the possibility of planting other varieties. The authorities shooed her away saying that it was illegal but Anna was skeptical and after some thorough research discovered that there wasn't actually any law of any kind prohibiting the planting of other grapes. Soon after they planted the Assyrtiko vineyard from nursery stock. Planted 5 years ago, the east-facing

vineyard is located on the plains of Nemea at an altitude of 280 m in an area called 'Pera Meria' meaning 'Far Away Side.'

The Winery:

The Halkia winery is extremely rudimentary and partly open air. The winemaking is simple: destemmed fruit is native fermented in temperature controlled steel between 16-18 degrees celsius and pressed after 4 days. Aged on the lees for 3.5 months in steel before bottling.

From the outset the wines have been native fermented without additions but the sulfite additions were higher around 80-90 ppm added at multiple phases before they became part of the Eklektikon family. At Aris' urging they now only add 40 ppm just before bottling and he is trying to persuade them to go lower in the future.

For more email info@OlmsteadWine.com

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