Domaine Chatzivaritis, MInimus (PGI- Slopes of Paiko), Assyrtiko, Kilkis, Goumenissa, Greece, 2022

Product code: 5532

PRODUCER PROFILE

Founded in 1994 by Vagelis Chatzivaritis, the Chatzivaritis Estate is located in the heart of Goumenissa, Macedonia.

The property spans 20ha of organically farmed vineyards across the regions of Bindabla, Filyria, Plagia, Pentalofos and Griva, cultivating indigenous grape varieties such as Xinomavro, Negoska, Roditis, Malagousia, Muscat and Assyrtiko, along with small plots of international varieties such as Sauvignon Blanc, Merlot, Chardonnay and Cabernet Sauvignon. In 2017, Vagelis' daughter, Chloi, returned to Greece after completing winemaking studies in France and Portugal. She brought with her a modern, low-intervention philosophy along with less familiar winemaking techniques such as pétillant naturel ('pét nat') and carbonic maceration.

VITICULTURE

Crafted from 100% Assyrtiko grapes, sourced from a meticulously maintained, organically cultivated vineyard in Fyliria, nestled in the esteemed wine-growing region of Goumenissa. The vineyard follows a linear layout, promoting healthy vine growth and optimal grape development. Grown in medium-textured sandy clay soil, the Assyrtiko grapes reflect the unique terroir of Fyliria, resulting in a wine that balances crisp minerality with vibrant character.

WINEMAKING

Grapes are carefully hand selected and gently crushed before undergoing pre-fermentation cold maceration for 2 days. Following this cold soak, the skins are separated from the juice and spontaneous fermentation is allowed to take place in 6 years old French oak barrels, with no additives, fining or filtration, and with very low sulfur level, added before bottling. Following fermentation, the wine is aged in the same French oak barrels for an additional 3 months.

TASTINGNOTE

Radiant with golden hues and exceptional clarity, this premium Assyrtiko showcases the vibrancy and elegance of its origin. The nose is bright and expressive, revealing layers of citrus zest, juicy lime, white-fleshed fruits, crisp green apple, and a touch of delicate honey. On the palate, it offers a full-bodied, rounded texture balanced by invigorating acidity and a refined, long-lasting finish. Refreshing yet complex, this wine is a standout choice for those who seek a white wine with both character and sophistication.

FOOD MATCHING

Grilled seafood, such as octopus or sea bass, as well as shellfish like oysters and scallops. It also pairs beautifully with lemon-roasted chicken.

TECHNICAL DETAILS

Varieties:
Others 100%

Features:
Organic

ABV:
12.5%

Colour:
Orange

Oak Ageing
Time: 3 Months
Type: French Oak
% wine oaked: 100
Style:
Still wine

Case Size:
6 x 75cl

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