

## Halkia 'Agiorgitiko Red' 2018

**Producer:** Anna & Yorgo Halkia

**Provenance:** Nemea, Peloponnese

**Farming:** organic - certified

**Grape(s):** 100% Agiorgitiko

**Vineyard(s):** A 23 year old hillside vineyard of Agiorgitiko with clay soils at the bottom and limestone at the top. 290-330 m above sea level

**Vintage:** 2018 had heavy rainfalls, which led to very high quality. Also, in general, that vineyard, because of its location and altitude, gives higher alcohol volumes.

**Fermentation/ Aging:** Destemmed fruit is skin fermented in temperature controlled steel. Pressed after 7 days of maceration and aged for 3.5 months in steel before bottling.

**Fining/ Filtration:** none.

**Sulfur:** 40 ppm added at bottling.



### 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:

The family's favorite vineyard is a 23 year old contiguous strip running from the lower historic plot planted from nursery stock into the springy rocky clay soils at the foot of the hill at 290 meters topping out at 330m. About 2/3rds of the way up the hill the giving clay soils suddenly vanish into rocky limestone without much tapering at all. It is the steepest of their vineyards and it is where all the fruit for the rose and red is grown.

The family also grows Agiorgitiko across 5 other parcels all within Nemea with clay limestone soils.

**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 7 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](mailto:info@OlmsteadWine.com)

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