

IL-QATRA – March 2023 Session Report

Session Theme: Greek – Indigenous varietals

Voters: 34

Session team: Daniel Cassar Darien & Gareth Fenech

Label	Wine	Producer	Vintage	Varietal	Country	Voting	Price	Supplier	Consumption
Aprtf	Tarsanas	Kir-Yianni	2017	Assyrtiko	Greece	15.63	€ 23.18	Farsonsdirect	8
A	Mavrotragano	Estate Argyros	2019	Mavrotragano	Greece	14.58	€ 30.09	MB Fine Wines	8
B	Mavrotragano	Domaine Sigalas	2020	Mavrotragano	Greece	15.96	€ 41.95	Farsonsdirect	9
C	Diaporos Single Vineyard	Kir-Yianni	2017	Xinomavro - Syrah	Greece	16.31	€ 25.43	Farsonsdirect	11
D	Kayafas Single Terroir	Thymiopoulos	2017	Xinomavro	Greece	16.21	€ 52.00	MB Fine Wines	10
Dess	Vinsanto 4 Years Barrel Aged	Estate Argyros	2014	Assyrtiko, Athiri & Aidani	Greece	0.00	€ 32.00	MB Fine Wines	5

Average
consumption
per person

1.34

Wine: Tarsanas 2017 – Kir-Yianni	Region: Florina, Macedonia		
Alcohol Content: 14.0%	Critics Avg rating: 93		
Description			
<p>The grapes are sourced from the viticultural zone of Agios Panteleimon within the Amyndeon appellation in Florina, North-western Greece. The high altitude of the vineyard (700m) and the poor sandy soils of the area lead to low vineyard yields (about 60 hl/ha) and slow ripening that results in a rare aromatic intensity especially for white grape varieties. Thanks to the four surrounding lakes that act as a buffer zone, the vines experience more temperate weather conditions than expected.</p>			
Tasting Notes			
<p>The wine has an intense yellow color while the nose is dominated by aromas of apple, pear and citrus fruits. On the palate, the cold climate adds structure, crispness, with a little touch of salt, while the refreshing acidity is supported by the soft aromas coming from the oak barrels. A complex, textured wine with a very long finish.</p>			
Pairing			
<p>Tarsanas can be paired with dishes of Mediterranean cuisine based on fish and seafood, green salads and Japanese cuisine.</p>			

Wine: Mavrotragano 2019 – Estate Argyros	Region: Santorini		
Alcohol Content: 14.0%	Critics Avg rating: 93		
Description			
<p>Mavrotragano tends to become red Assyrtiko on Santorini: Almost all-important producers of the island highlight this difficulty pikilia, and Silver have done here one of the best vinification.</p>			
<p>The vin de garde red of Estate Argyros. Forty-year-old vineyards from Episkopi, cold soaking for five days, classic red wine vinification, aging on the lees in stainless steel for six months and then additional ageing for two years in French oak barriques. A leaner, more elegant reading of Mavrotragano's character, that usually needs two years in bottle to fully blossom, while keeps a decade after vintage.</p>			
Tasting Notes			
<p>A stunning wine with a deep ruby color, aromas of cherry and cherry with hints of tobacco and oak, with a remarkable variety for body, balanced with a long and pleasant aftertaste typical of poikilias. It has an exceptional balance between power and finesse on the palate. After fermentation, the wine is aged in French oak barrels for 12-24 months.</p>			
Pairing			
<p>Drink it with red meats but relatively lightly cooked with red sauce.</p>			

Wine: Mavrotragano 2020 – Domaine Sigalas	Region: Santorini	
Alcohol Content: 15.0%	Critics Avg rating: 93	

Description
Long lasting extraction in French Oak barrels of 500lt, 300lt and 2225 lt under controlled temperature. The Color is deep ruby. Nose is complex with ripe red fruits, marmalades, figs and sweet spices.

Tasting Notes
Complex with ripe red fruits, figs, ripe plum skins and sweet spices. Decidedly full-bodied, with everything kept exceptionally fresh with the trademark crushed-stone minerality one expects from Santorini wines. Incredible length and balance. A special wine.

Pairing
Red meat, roasted or stewed, rich plates of the Mediterranean cuisine and strong flavored aged cheese.

Wine: Diaporos Single Vineyard 2017 – Kir-Yianni	Region: Naoussa	
Alcohol Content: 15.0%	Critics Avg rating: 95	

Description
The Yianakohori Vineyard has an overall southeast exposure at an altitude of 120-280 m. The Estate is divided into a mosaic of 42 vineyard blocks of different microclimate with varying exposure, orientation, slope, soil type, rootstock, vine density and age. Almost all exposures and soil types are encountered within the Estate demanding tailor-made viticultural practices for each vineyard block. Rainfall is abundant during the winter months, but summers are so dry that regulated drip irrigation is applied to prevent water stress. Vine density ranges from 3.500 to 4.000 per hectare. About 5% of the estate is planted with various rare indigenous and international varieties for experimental purposes. The grapes for Diaporos are sourced from the “heart” of Block #5 of the Yianakohori Vineyard, just over a small lake, a Kir-Yianni landmark. The slope of Block #5 has an inclination of 15%, the soil is loam clay with a very high pH, suitable for the production of full bodied Xinomavro.

After a seven-day pre-fermentation cold soak at 8-10°C, the must undergoes a 10-15 day fermentation at controlled temperatures in open tanks with automatic pigeage devices. Fermentation and post-fermentation temperatures lie between 23-26°C. This process aims at stabilizing the color of Xinomavro and at softening its tannins. All of the wine finishes off its malolactic fermentation in new French barrels, which offer micro-oxygenation conditions, while frequent batonnage is applied.

Tasting Notes
Diaporos 2017 has deep red color with purple hues. The nose shows a complex aromatic character composed of successive layers of vanilla and chocolate notes from oak aging, and strawberry aromas typical of a young Xinomavro enhanced with floral hints, such as violet. The Syrah adds a spicy character while prolongs the aftertaste. The intense acidity adds zing to the rich, concentrated body, while the flavor intensity and the robust structure of the wine are a promise of a long aging potential.

Pairing
A rich wine with concentrated aromas, perfect pairing for food with intense flavours.

Wine: Kayafas Single Terroir 2017 – Thymiopoulos Alcohol Content: 13.5%	Region: Naoussa Critics Avg rating: 93	<p>Description Increasingly impressive and age worthy Xinomavro from a master winemaker. From 0.9 hectares in Fitia. Partly ungrafted Xinomavro vines. Single vineyard, released only in international markets.</p> <p>The Thymiopoulos family had been growing Xinomavro grapes on the southern tip of the Náoussa wine region, one of Greece's most established producing age worthy, lively reds on the slopes of Mount Vermio, for several generations. It was on his return from oenology training in Athens that Apostolos began the eponymous winery in 2003, based on his family's vineyards, which nowadays supply Thymiopoulos. It is now cultivated biodynamically and certified organic.</p> <p>An elegant wine from Thymiopoulos produced from a single Xinomavro parcel planted 44 years ago near Trilofos village. The region is characterized by a warm climate tempered by Mediterranean winds and by air flowing down from Vermio mountain, significant diurnal range and relatively low temperatures despite low altitude, which contribute to the ripening complexity of this blend.</p> <p>Grapes are 80% de-stemmed, fermented with indigenous yeasts and macerated for 40 days. Maturation takes place for 12 months in second-use, 500-litre French oak barrels</p> <p>Tasting Notes Fascinating nose with pomegranate, blood orange and strawberries. Earthy and mineral also. Layered, ripe and savoury with flesh and substance. Lovely.</p> <p>Pairing Pasta, cured meat, mature and hard cheese, duck.</p> 
Wine: Vinsanto First Release 2014 – Estate Argyros Alcohol Content: 13.5%	Region: Santorini Critics Avg rating: 97	<p>Description Established in 1903, Estate Argyros is run by Matthew Argyros, 4th generation of winemakers. Based in Episkopi Santorini, the winery owns 120ha of vineyards with ungrafted – original rootstock – phylloxera safe plants averaging 70 years old, including some of the oldest vines on the island which are over 200 years old.</p> <p>The youngest Vinsanto of Estate Argyros, demonstrating what youth is for such a wine. A strict selection of excessively old Assyrtiko, Aidani and Athiri vineyards in Episkopi, two hundred year old minimum, specifically earmarked for this style. Harvested at very deep ripeness, almost a month after the main picking date, giving insanely low yields. The grapes are sun dried for ten days, natural fermentation and three years of ageing takes place in old concrete vats, with additional aging for four years in old wooden vats. A luscious wine, with fruit at the forefront. Ready to drink on release but can age in bottle almost indefinitely. Final yield of this would be close to 75 ml per square metre of vineyard.</p> <p>Tasting Notes Copper-amber colour. Intense aroma figs, orange peel and spices. Full bodied, rich and well structured, with sweetness and acidity in harmony. Very long finish. 200 grams/liter residual sugar. Best enjoyed: until 2035.</p> <p>Pairing Perfect to serve with fois gras, fruit cake or creamy desserts.</p> 





