

SCAPERDAS FRÈRES

Sparkling Rose



HISTORY -

Scapedas Frères is a Méthode Traditionnelle style sparkling wines. Inspired by the history of Yiannis Boutaris (from Kir-Yianni) great grandfather, Spyridon Scaperdas. Spyridon originated from Kastoria, in Northwestern Greece, known for its fur clothing industry. By the end of 19th century, Spyridon Scaperdas left his hometown, penniless and little to his name for Paris, France. There he opened a store trading furs under the brand name, "Scaperdas Frères". In the 1920's he rose to success and was one of the most successful businessmen in all of Paris. Almost a century later, Kir-Yianni has developed a new, French oriented brand, under the name of "Scaperdas Frères", in order to commemorate the success story of Spyridon Scaperdas paying homage to his journey using French sparkling wine techniques.

ECOSYSTEM -

The grapes used for Scaperdas Frères Cuvée Exceptionnelle are from a vineyard of in the area "Kanali", located next to the lake of Petra in Florina NW Greece. The vineyard is a total of 0.5Ha. There the soil is light, deep, with a high content of calcium carbonate. Soil moisture due to the proximity to the lake, low temperatures and high atmospheric humidity maintain high acidity of the grapes, while allowing the grapes to ripen phenolically, without increasing sugars to high levels. We chose it for all these features, as well as for its age.

VINIFICATION -

Grapes are harvested by hand, end of September. Whole bunches are pressed and short skin contact for bleeding of color. Primary fermentation is done in oak barrels and aged for 6 months. The wine is bottled and the "liquer de tirage" is added to begin second fermentation in bottle. Bottles are laid horizontally on a Riddler in the cellar at cold temperatures until fermentation is complete turning the bottles regularly every month. Bottles are left to age on the lees for a minimum of 4 years.

AGEING -

4 years on the lees, 8 years in bottle.

COMPOSITION - 100% Xinomavro, Single Vineyard

IRRIGATION - Dry Farmed

REGION - Amyndeon, Agios Panteleimonas

ALCOHOL % - 12%

CLASSIFICATION - PDO Amyndeon

PH - 3.02

AGE OF VINES - 80 years

TOTAL ACIDITY - 8.0 grams/liter

VINE TRAINING - Bilateral Royat

RESIDUAL SUGAR - 9.1 grams/liter

SOIL PROFILE - Loamy sand

DISGORGEMENT DATE - 05/20

ALTITUDE - 600 meters