

# Vaimaki 'Popolka Kokkineli' 2020

**Producer:** Visilis Vaimaki

**Provenance:** Amyndeio, Macedonia

**Farming:** Organic

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

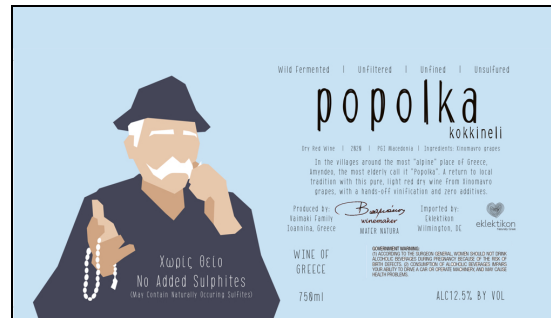
**Vineyard(s):** Head trained vines planted in 1996, well-drained clay over limestone, 650m, 6 miles from Lake Vegoritis. SE exposition

**Fermentation/ Aging:** 3 day maceration before free-run was transferred to steel for 1.5 mo fermentation at controlled temperatures. Aged in steel for 10 mo, and neutral oak barrel for 5 mo.

**Fining/ Filtration:** none

**Sulfite:** none added

**Misc:** 'Popolka' is the local, correct name for the varietal Xinomavro in Amyndeio, its place of origin.



## The Producer:

Vasilis Vaimakis is a negociant producing exclusively zero sulfite wines and an elder figure in Greek wine. With a truly distinct perspective and a staggering depth of experience and knowledge, Vaimakis is the kind of sharp eyed mystic one dreams of meeting.

Vasilis Vaimakis first came to the lake region of Amyndeio (Greek Macedonia) in the 1970's without formal education or mentorship. "I had to invent ways to work," he says. Although his passion and curiosity eventually earned him a PhD, his early lessons were experiential. Like many negociants, Vaimakis believes in a technical approach but his values are distinct. He aims to preserve turbidity in the wines as he believes the suspended proteins enrich the flavor. He vinifies wholly without the addition of sulfites, emphasizing oxidation and temperature as his principle points of control. "We can't do it as my father did it," he says, "we must use the scientific knowledge to develop a new sector."

### **The Vineyard:**

Vaimaki's Xinomavro lots come from plots around the winery in Amyndeo where he works. The vines were planted in the 80's and 90's and each Xinomavro wine is sourced from a different plot. This wine is derived from a South East facing plot with head trained vines with infrastructure for drip irrigation, used only in instances of severe drought. Soils are well-drained clay over limestone situated at 650m above sea level. The climate is typified by mild summers and cold winters, largely impacted by nearby Lake Vegoritis, 6 miles away.

### **The Winery:**

Vaimaki has explored some quirkier ideas like skin fermenting Riesling, but he is principally concerned with the Xinomavro variety, called Popolka locally. He explores the historic grape through a few different prisms and when asked how he determines how to treat each lot he smiles and says, very seriously, "I am on a very searching level."

'Kokkineli' is a traditional Greek style denoting a light, red wine similar to Abruzzese Cerasuolo. Destemmed grapes were macerated for three days before fermentation before free-run juice was drawn into temperature controlled, steel tanks for a month and a half long fermentation. Aged for 10 months in steel and then barreled down for 5 months lees aging. No fining, filtration or added sulfite.

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