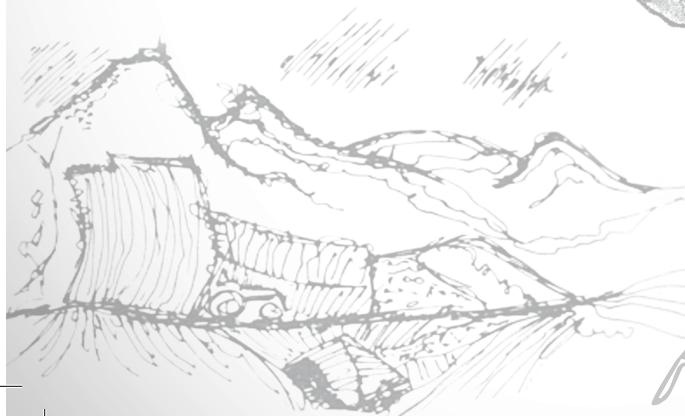
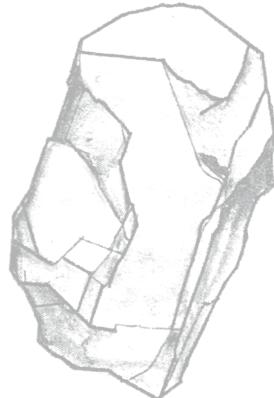
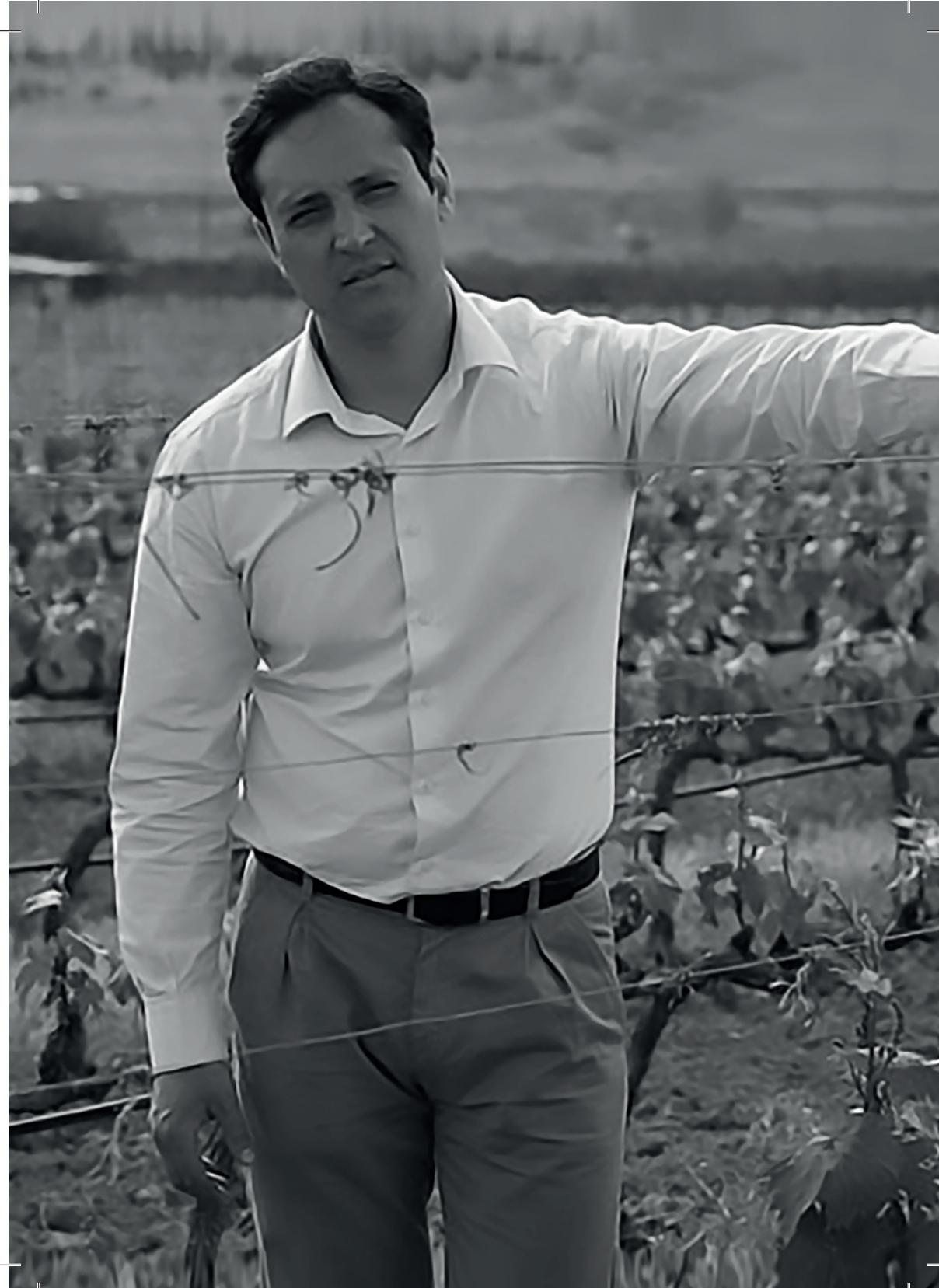


λόγος



KTIMA  
ZAFEIRAKIS



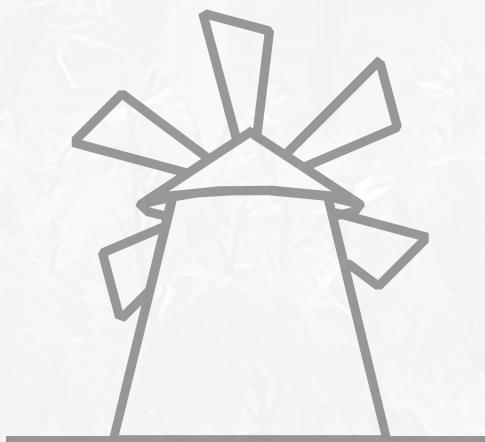


# Ktima Zafeirakis

In the town of Tyrnavos, located in the region of Thessaly in central Greece resides Ktima Zafeirakis.

Christos Zafeirakis, a 4th generation winemaker, studied Oenology in the University of Athens and continued his studies in the University of Turin and the Agricultural University of Milan for his Master's degree in Winery Management while he worked for several years in different Italian regions like Piemonte, Alto Adige and Tuscany. In 2005 upon his return from his various stages in Italy, and following his family's tradition of wine production, he planted his first organic vineyard.

Christos is considered one of the young, pioneering Greek winemakers and is widely credited with reviving the indigenous variety of Limniona, creating world class, elegant, fine wines while simultaneously leaving his mark on both Malagousia and Chardonnay with his distinct style.



# The vineyards

Ever since its establishment, Ktima Zafeirakis focused on sustainable practices to create wines which respect the man and the environment. Sustainability principles have been employed in the long path to reaching that goal considering the microclimate of the area, soil characteristics and the long standing tradition of vineyard cultivation in the area of Tyrnavos.

Vineyard management is carefully designed, aiming for minimal intervention and the preservation of biodiversity in the environment while cultivation is in practice organic since 2005 and biodynamic since 2019.





Tyrnavos, located in the foothills of Mount Olympus, the seat of the mythical Greek gods, has for centuries been one of the main wine producing regions of Greece.

Today, Ktima Zafeirakis owns and cultivates more than 15 hectares of vineyards mainly in the areas of Paleomylos and Kampilagas planted with indigenous Greek varieties, like Limniona, Malagousia and Assyrtiko, and international ones, like Chardonnay.

Paleomylos vineyards are planted in sandy clay, high flint and low calcium concentration soil offering early-maturation with elegance and a brackish character.

Kampilaga vineyards are planted in clay soil with high calcium concentration while the soil benefits from high concentration of trace elements and has a resistance to drought.

# Biodynamic wine

"A wine producing property, like any other agricultural property, is considered to be a living organism. The cultivated soil is not simply a medium for the vines but a living environment, and a source of energy for the plant just like its environment above the ground. In this way the vine - a median organism - creates and nourishes the terroir in this inhabited, living environment which surrounds the roots. These exchanges between the biology of the soil and the root and leaf system enable the expression of the terroir in the grapes. The flavours are enhanced."

## BIODYNAMIC FARMING: AN APPROACH THAT GOES FURTHER

Among the various "natural" and organic approaches, biodynamic farming stands out for its consideration of astrological influences and the cycles of nature, and its use of herbal preparations of a homoeopathic nature, aimed at rebalancing and revitalizing plant growth, rather than treating diseases.

These are made from processed plant, animal and mineral matter:

► **MT manure compost** supports and strengthens the soil's decomposition process. It contains all the elements that help form the clay-humus complex. These include a considerable variety and number of bacteria.

► **Preparation 500**, cow horn manure, acts on the plant. It strengthens life beneath the ground. Its effectiveness has been confirmed after numerous trials: roots are longer, denser and better distributed.

► **Preparation 501**, horn silica, helps with leaf development, balanced flowering and the energy necessary for healthy, bountiful fruiting.

These first three must undergo dynamisation before spreading. The other preparations, developed from yarrow, camomile, nettles, oak bark, dandelion and valerian, all involve some sort of transformation process - such as fermentation with animal organs - which boost their primary properties by transforming them into humus with specific qualities. These are indispensable, being used in the production of composts

to direct the fermentation, creating balance and harmony in the soil and the plant.

## THE TERRESTRIAL AND LUNAR CYCLES

The solar cycles, made up of the day and night, and the seasons, and the lunar cycles are familiar to us. Experiments carried out by Maria Thun more than ten years ago have enabled the observation of cosmic influences on plant growth. These seem to be linked to the positions of the moon, sun and planets in relation to other constellations. A calendar, based on her observations, has been established. Work and treatments in the vineyard can be enhanced by the choice of the date on which they are carried out.

## HOEING

Hoeing stimulates vital processes by working the soil at different times of the year, month or even day. Hoeing according to the phases of the moon will have a different effect in the spring or autumn. Hoeing in the morning stimulates plants, while hoeing in the afternoon helps to keep water in the soil... It is the winegrower who has to decide the appropriate hoeing and ploughing operations, according to the soil.

# The creation process

## White Wines

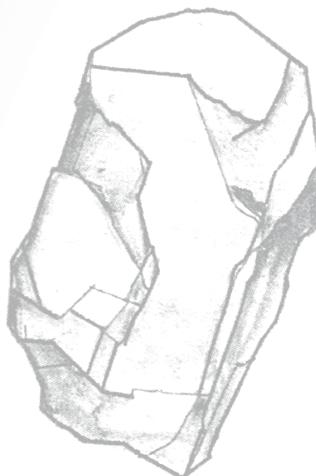
The white wines produced by Ktima Zafeirakis are from Malagousia, Assyrtiko and Chardonnay varieties. The grapes are refrigerated for 24 hours at 7°C and then they are lightly pressed without destemming. Alcoholic fermentation is in tanks and/or wooden barrels of 1200L, 2400L depending on the cuvee, without the addition of yeast.

## Red Wines

Classic red wine vinification method is applied for the Limniona wines, in stainless steel tanks and 3000L and 5000L Austrian oak wooden tanks without the use of yeast. The extraction lasts for 17-24 days and the malolactic fermentation takes place in oak barrels. Maturation will continue in 1200L, 2400L, 3000L and 5000L new and old barrels and/or amphorae while after bottling they are aged in the bottle for another 12 months.



# Malagousia



P.G.I. Tyrnavos,  
**dry white**  
wine



**Type:**  
Dry white wine

**P.G.I** Tyrnavos

**Variety:**  
Malagousia 100%

**Vineyard:**  
Tyrnavos / Paleomylos

**Soil:**  
Sandy-clay,  
high concentration flints

**Altitude:**  
150-200 m

**Yield:**  
80-90hl/ha

**Climate:**  
Rare rainfalls,  
dry & hot summer

**Age of vines:**  
10-15 years

**Harvest:**  
August

**Organic  
and biodynamic  
cultivation**

**Vinification:**  
Alcoholic fermentation  
with spontaneous yeast  
yeast fermentation, in  
stainless steel tanks.

# Microcosmos

# Malagousia



**Type:**

Dry white wine

**P.G.I. Tyrnavos**

**Variety:**

Malagouzia 100%

**Vineyard:**

Tyrnavos / Paleomylos

**Soil:**

Sandy-clay,  
high concentration flints

**Altitude:**

150-200 m

**Yield:**

60-70hl/ha

**Climate:**

Rare rainfalls,  
dry & hot summer

**Age of vines:**

25 years

**Harvest:**

August

**Organic  
and biodynamic  
cultivation**

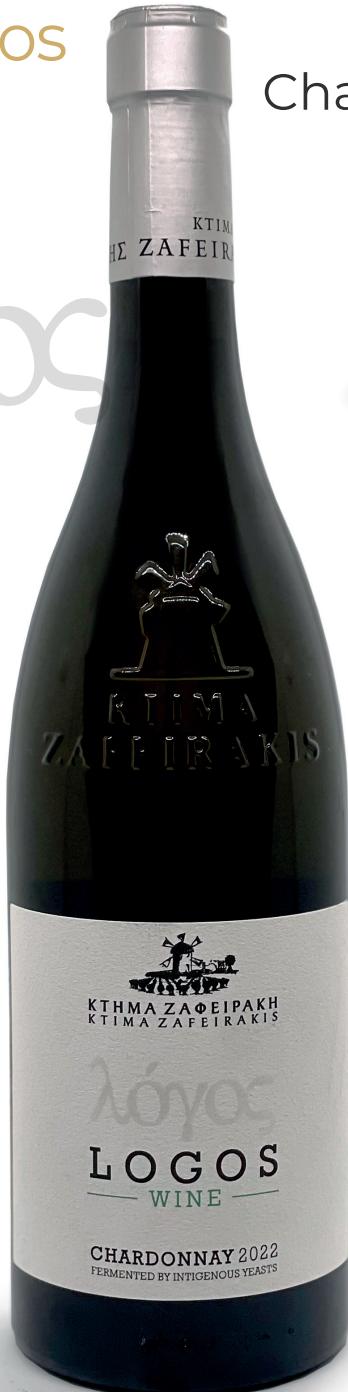
**Vinification:**

Alcoholic fermentation  
with spontaneous yeast  
yeast fermentation, in  
stainless steel tanks.

# Logos

## Chardonnay

λόγος



**Type:**  
Dry white wine

**P.G.I** Tyrnavos

**Variety:**  
Chardonnay 100%

**Vineyard:**  
Tyrnavos / Paleomylos

**Soil:**  
Sandy-clay,  
high concentration flints

**Altitude:**  
150-200 m

**Yield:**  
90hl/ha

**Climate:**  
Rare rainfalls,  
dry & hot summer

**Age of vines:**  
10-15 years

**Harvest:**  
August

**Organic  
and biodynamic  
cultivation**

**Vinification:**  
Alcoholid fermentation  
with spontaneous yeast  
yeast fermentation, in  
stainless steel tanks.

# Limniona Rose



**Type:**  
Dry rose wine

**P.G.I.** Tyrnavos

**Variety:**  
Limniona 100%

**Vineyard:**  
Tyrnavos / Paleomylos

**Soil:**  
Sandy-clay,  
high concentration flints

**Altitude:**  
200-300 m

**Yield:**  
100hl/ha

**Climate:**  
Rare rainfalls, dry & hot summer

**Age of vines:**  
7-28 years

**Harvest:**  
September

**Organic  
and biodynamic  
cultivation**

**Vinification:**  
A few hours extraction  
of the grapes in low  
temperature. Alcoholic  
fermentation with  
spontaneous yeast  
yeast fermentation, in  
stainless steel tanks.

# Foothills

## Chardonnay



P.G.I. Tyrnavos,  
**dry white**  
wine



**Type:**  
Dry white wine

**P.G.I** Tyrnavos

**Variety:**  
Chardonnay 100%

**Vineyard:**  
Tyrnavos / Paleomylos

**Soil:**  
Sandy-clay,  
high concentration flints

**Altitude:**  
150-200 m

**Yield:**  
70hl/ha

**Climate:**  
Rare rainfalls,  
dry & hot summer

**Age of vines:**  
25-28 years

**Harvest:**  
August

**Organic**  
and biodynamic  
cultivation

**Vinification:**  
Alcoholic fermentation  
with spontaneous yeast  
yeast fermentation, in  
wooden tanks of 2400L.  
Maturation in 2400L  
barrels for 12 months.

# Natura Malagousia

P.G.I. Tyrnavos,  
**dry white**  
wine



**Type:**

Dry white wine

**P.G.I. Tyrnavos**

**Variety:**

Malagousia 100%

**Vineyard:**

Tyrnavos / Paleomylos

**Soil:**

Sandy-clay,  
high concentration flints

**Altitude:**

150-200 m

**Yield:**

70hl/ha

**Climate:**

Rare rainfalls,  
dry & hot summer

**Age of vines:**

20-28 years

**Harvest:**

August

**Organic  
and biodynamic  
cultivation**

**Vinification:**

Alcoholic fermentation  
with spontaneous yeast  
yeast fermentation, in  
wooden tanks of 2400L.  
Maturation in 2400L  
barrels for 12 months.

# Limniona

## Young Vineyards



**Type:**  
Dry red wine

**P.G.I** Tyrnavos

**Variety:**  
Limniona 100%

**Vineyard:**  
Tyrnavos / Paleomyllos &  
Kampilaga

**Soil:**  
Sandy-clay,  
high concentration flints

**Altitude:**  
150-200 m

**Yield:**  
90hl/ha

**Climate:**  
Rare rainfalls,  
dry & hot summer

**Age of vines:**  
10-15 years

**Harvest:**  
September

**Organic  
and biodynamic  
cultivation**

**Vinification:**  
Classic red wine  
vinification method.  
Alcoholic fermentation  
with spontaneous yeast  
yeast fermentation.  
Extraction lasts for 15-20  
days. Maturation in 3000L,  
5000L barrels.

# The winery

Ktima Zafeirakis winery is located next to its privately owned vineyards ensuring minimum transportation time of the fruits to production facilities during harvest.

The state-of-the-art machinery and production equipment cover most of the area of the 2000 m<sup>2</sup> of the building while on the underground cellar the wines mature in the oak barrels and amphorae.

A tasting room of 250 m<sup>2</sup> with an amazing view to the surrounding vineyards and fruit orchards may host up to 60 guests. Wine tastings are set, preferably with a pre-scheduled visit, daily from 8 a.m. to 4 p.m. and by appointment during the weekends.

Tasty meals with delicious local produce may be offered to the winery guests upon prior request.



# Limniona



**Type:**  
Dry red wine

**P.G.I** Tyrnavos

**Variety:**  
Limniona 100%

**Vineyard:**  
Tyrnavos /  
Paleomylos & Kampilaga

**Soil:**  
Sandy-clay,  
high concentration flints

**Altitude:**  
150-200 m

**Yield:**  
60hl/ha



**Climate:**  
Rare rainfalls,  
dry & hot summer

**Age of vines:**  
26-28 years

**Harvest:**  
September

**Organic  
and biodynamic  
cultivation**

**Vinification:**  
Classic red wine  
vinification method with  
the use of spontaneous  
yeast yeast fermentation in  
wooden tanks of 5000L &  
3000L. Extraction lasts for  
20-25 days. Maturation in  
1200L, 2400L barrels.



# Limniona

## Terra Cotta



**Type:**  
Dry red wine

**P.G.I** Tyrnavos

**Variety:**  
Limniona 100%

**Vineyard:**  
Tyrnavos / Kampilaga

**Soil:**  
Sandy-clay,  
high concentration flints

**Altitude:**  
150-200 m

**Yield:**  
60hl/ha

**Climate:**  
Rare rainfalls,  
dry & hot summer

**Age of vines:**  
26-28 years

**Harvest:**  
September

**Organic  
and biodynamic  
cultivation**

**Vinification:**  
Classic red wine vinification  
method with spontaneous  
yeast fermentation, in  
wooden tanks of 5000L &  
3000L. Extraction lasts for  
20-25 days. Maturation in  
amphorae of 320L & 440L.





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