









OUR STORY

Great wine
touched by history

Creating high quality wine is a marathon, not a sprint. It takes generations to build the intimate knowledge of tending the vine, nurturing the grape and guiding the wine on its journey from ground to glass. Luckily for us here at Kakoulidis, you could say that great wine runs in our blood.

The family first arrived in Pieria, to the village of Sfindami, more than a century ago at the beginning of the 20th century. Yet before that they had been making their own wine for centuries, maybe even millenia, in modern-day Turkey, where Greeks had been living since the time of Zeus and the 12 Gods.

When they arrived here at the foot of Mt. Olympus, the home of those gods, they had very little belongings but they brought with

them their many years of received wisdom on the art of great winemaking and even some soil from their old homes, so that the memory of those places would follow them to the new. They were given small land-holdings known as ampelakia, and the industrious refugees set about tending their properties, getting to know each corner of their land and the nuances of every bump and shaded corner.

The great art of winemaking and living in harmony with the land, appreciating what it has to offer and never forcing it too much in the name of short-term gains has been passed down through the generations. It is now this knowledge and dedication to the craft of making excellent wine, stretching back through the mists of time and heritage, which sets our wine apart today.



OUR VINEYARDS

Excellent wine from
an exceptional land

Based in the rustic village of Sfendami in Pieria, at the foot of the great Mt. Olympus and overlooking the Aegean and its hinterland plains below, our vineyards have something special about them. The combination of slight altitude, average-day humidity hovering around zero and a refreshing sea breeze rustling the leaves of our vines, the climatic conditions for growing our selected varieties could not be better.

We also give them the best opportunity to flourish by maintaining a comprehensive vine-management system which ensures that each vine not only gets the care and attention it deserves, but also the nutrients and sunlight it needs to produce the finest grapes.

Our vineyards here at Kakoulidis are separated into three distinct sections across almost 10 acres. Having intimate knowledge of our land, especially as we walk it all several times a day, we know exactly

how each vine fares in different locations and situations. We grow six different grape varieties, Agiorgitiko, Xinomavro, Merlot, Syrah, Assyrtiko and Malagouzia, with each one being carefully tended according to the particular needs and timing of the individual variety. Even as we have grown our production possibilities in recent years through buying vines and planting new ones we have still managed to control the quality of our production so as to maintain the high standards we have set for ourselves.

We can maintain the excellence of our products because, as well as the vines themselves, we have all the rest of our production facilities on site too, including the grape crushing presses, fermentation vats, barrel storage and the bottling plant. This means we can control absolutely everything, from ground to glass to make sure the wine our customers taste is the very best we have to offer.

KAKOULIDIS
K
VINEYARDS



THE WINERY

A carefully managed process
creates a perfectly rounded wine

Over the years local winegrowers would gather every year for the pressing of the grapes, and especially at the kazani where the fiery local spirit tsipouro would be made from the pomace left over from the wine production process. The great local appreciation for our wine by other producers in the area, people who know a thing or two about what makes a good wine, led us to producing and bottling the produce of our land to share with the world.

Fortunately, our home-made small batch production operation means we get to control our product at every step of the wine-making journey. This is a year-round process, with different work needing to be done throughout every season to ensure that come time for harvesting the grapes are at the perfect size and sugar-level for the wine we want to create.

THE PROCESS

Our process is all about creating the best product possible. We let our grapes breathe the fresh sea breeze flowing in from the Aegean and to draw up as much nutrients as they need from our rich soil.

After picking and crushing the grapes we are left with the must which is either separated immediately for our whites or left to stay a little longer with the grape skin in the case of our red wines. This is then fermented, with great care taken through each batch to make sure the process is halted at just the right moment to deliver the flavours, aromas and alcohol levels we want.

After clarification of unwanted pomace we fill our wines into oak barrels to be stored at our own barrel house. Since 2012 this has been done in a systematic way to ensure that each year's production gets at least a year of barrel-aging which strengthens the flavour and adds a ripple of smooth tannins.

After 12 months at our own storehouse we then bottle and label everything on site. We are very grateful that our process allows us to take as much time as we need to create the product we want so that we know when we put our name on the bottle we're proud of what's inside.



OUR WINES

An exceptional wine
for every occasion

We carefully nurture and select the grape varieties that work best for our soil to create our different wines. This allows us to present an exquisite selection of bottles which truly represent the outstanding quality of grape we grow at our vineyard.





KAKOULIDIS
WINERY



XINOMAVRO
PROTECTED GEOGRAPHICAL
INDICATION "MAKEDONIA"
RED DRY WINE



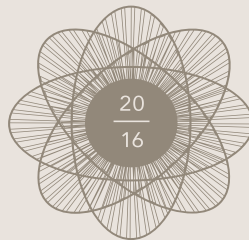
XINOMAVRO

Red Dry Wine

As a variety, the Xinomavro grape requires lots of attention, low yields and, of course, the right terroir to eke out the best qualities of this high-potential but difficult to master wine. Fortunately, those are all qualities which marry perfectly with what we are trying to do at the Kakoulidis Winery.

The result of our work on Xinomavro and the 12-month oak barrel maturation is a medium-full bodied wine that presents a complex aromatic bouquet of dark chocolate and vanilla to the nose.

The mild, yet present, acidity strikes a pleasant balance with the richer tannins of this expression, leaving a lasting taste of raspberry, plum and a hint of allspice and nutmeg.





KAKOULIDIS
WINERY

2016

Sfendamos
red dry wine

PROTECTED GEOGRAPHICAL
INDICATION "FIERIA"



SYRAH | MERLOT | AGIORGITIKO

750ml

13,5% Vol



SFENDAMOS

Red Dry Wine

Combining the best that our Syrah, Merlot and Agiorgitiko vines have to offer, our Dry Red has rich spicy aromas of raisin and dried fig. It glows a warm, deep red in the glass and that warmth continues through to its early flavour and mouth-feel. The smooth tannins from the barrel-aging process give this wine a supple, entrancing flavour with notes of blackberry and plum. An excellent table wine, its acidity makes it a perfect accompaniment for grilled meat and tomato-based sauces as well as hard cheeses.





SFENDAMOS

White Dry Wine

This Dry White wine has a complex floral aroma which also brings to mind fresh stone fruits such as apple and pear. The wine is carefully blended to bring out the best qualities of our Assyrtiko grapes, with the final result being a fresh and citrusy wine that's perfect for drinking with company or at meals. For the latter, it pairs beautifully with grilled white fish, prawns and other shellfish with its balanced acidity providing a perfect contrast for saltier dishes.





KAKOULIDIS
WINERY

2019

Sfendamos
rose dry wine

PROTECTED GEOGRAPHICAL
INDICATION 'PIERIA'



XINOMAVRO | SYRAH

750ml

13% Vol



SFENDAMOS

Rose Dry Wine

Creating a perfect rosé is a fine art and we are happy we can dedicate the time and attention necessary to make our Dry Rosé a high quality representation of what our vineyard has to offer. Its refreshing aromas of small red fruits (cherry and strawberry) provide a teasing appetiser for the taste to come. The grape we choose lends itself to a creamier mouthfeel with flavour notes of melon and a slight hint of lemon zest acidity. Excellent for pre-meal drinks it also goes well with lighter dishes such as summer pastas, salads and sharing platters.





AGIORGITIKO

Red Dry Wine

We have found that the Agiorgitiko variety, generally more common in southern Greece, is especially suited to the soil and humidity conditions of our vineyards in Pieria. Noted to be a more international style of red wine, our Agiorgitiko Dry Red wine, oak-aged to bring out the silky smoothness of the grape's natural tannins, has an earthy nose reminiscent of oak and tobacco. The flavour notes lean towards the rich, lasting taste of dark fruits like black cherry with hints of spicy clove. Agiorgitiko is a versatile wine but comes into its own when set against stronger meat dishes such as pepper steak or roast lamb, though it also suits vegetarian dishes with aubergine and forest mushrooms.



OUR WINES

DISTINCTIONS

We are honoured that our wines have also received high praise far beyond our own locale. The highly-respected Decanter awarding committee found our Agiorgitiko wine to be an excellent wine which “bursts with scents of cherries and plums” and has plenty of “tannin that brings well-defined shape”. It was awarded a bronze medal in the 2020 World Wine Awards category.

We have also been recognized by our peers in the broader region of northern Greece with our Sfendamos Dry Red wine receiving a silver medal at the 2018 International Wine & Spirits Competition of Thessaloniki.

Winning these awards is not just a welcome surprise but an important signal that our careful approach to wine-making is appreciated and that our product is recognized as being among the best in its categories.







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