





## Chatzivaritis Mi 2018 (Minimus Series)

(91)

*(100% Assyrtiko grown on organically cultivated vineyards in Fyliria, Goumenissa, sandy clay soil, grapes are hand-selected and stomped by feet before undergoing pre-fermentation cold maceration for 2 days, spontaneous fermentation in 6-year-old French oak barrels, with no additives, fining or filtration, and with very low sulfites addition. Following fermentation, the wine is aged in the same French oak barrels for an additional 3 months). A new "natural approach" by Chloe Chatzivariti the 'Mi' has a bright golden colour with a complex nose delivering florals, nectarines, and walnuts. On the palate it is vibrant with depth of fruit, excellent balance and long lingering finish. A new interpretation of Assyrtiko, in an avant-garde style. Greece&Grapes €22.90*

Producer  
Chatzivaritis

Region

- Northern Greece

Color / Type

- 'Natural'

Variety  
Assyrtiko

Vintage

- 2018

Date Tasted  
Dec 2019

When to Drink  
2019-2022

Average Price  
€22.90

## Enjoyed the read? Don't miss our next article!

\* indicates required

Email Address \*

Select language \*

I accept [terms of use](#) [1]

```
(function($) {window.fnames = new Array(); window.ftypes = new Array();fnames[0]='EMAIL';ftypes[0]='email';fnames[1]='FNAME';ftypes[1]='text';fnames[2]='LNAME';ftypes[2]='text';fnames[5]='MMERGE5';ftypes[5]='dropdown';}(jQuery));var $mcj = jQuery.noConflict(true);
```

### Links

[1] <https://www.karakasis.mw/policy>