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# KRONTIRAS EXPLORE AGLIANICO

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Categories: Vegan, Bodegas Krontiras, Organic, Wines With Personality , £20 - £49.99 Wines, Red Wines, Argentina , Dry, Krontiras

"Bodegas Krontiras was established by Greek couple Silvina and Constantinos in 2004 to make pure, terroir-driven expressions of Argentinean wines. In high altitude Mendoza they purchased ancient 120-year-old vineyard in the high-quality Perdriel sector Lujan de Cuyo and established a new vineyard in Maipu. Both were rapidly converted to organics in 2009, before becoming fully biodynamic in 2012; one of the first wineries in Argentina to achieve this. Since 2015 they have been experimenting with zero sulphur addition wines, and now produce a pair of excellent reds by this method, in addition to more conventionally produced (albeit biodynamic) wines. In addition to Malbec, they make some old vine Tempranillo, Petit Verdot and a brilliant Aglianico, which they have planted widely and seems quite at home in Mendoza.

The winery has been built along biodynamic principles, using straw for insulation and biodynamic geometric principles based on “sacred geometry” to enhance the gentle evolution of the wines. Winemaker Maricruz Antolín is widely regarded as a rising star of the Argentinean wine scene, tipped by Tim Atkin MW as a talent to watch in his recent review of the region. The winery contains conical stainless steel tanks to aid seamless extraction and a combination of 225 and 500 ltr French oak barrels. Where oak is used, it plays only a supporting role to the exceptional quality fruit coming in from the vineyards.

All the wines are certified both Biodynamic and Vegan, with a focus on elegance and purity in a varied range of

styles.

Kontiras have substantial plantings of the Southern Italian grape variety Aglianico, which on the evidence of this wine seems to be extremely well suited to the local terroir. Hand-harvested and aged for 18 months in first and second-use French oak barrels. Earthy, spicy nose with gamey stewed red plum and cherry, mocha and blueberry with slightly wild ferrous notes. Full-bodied, spicy, sinewy, and very impressive

