



## A SPECIAL VERTICAL TASTING OF RETSINA

Wednesday, the 28<sup>th</sup> of September, was another very special moment in the winemaking history of Kechris family, who celebrated the 10th anniversary of the Tear of the Pine among a special group of people from outside Greece.

Doug Frost MW/MS from the USA, Dirceu Vianna Junior MW and David Allen MW from the UK, Ursula Heinzelmann, food and wine writer and sommelier from Germany, David Biraud, sommelier at the Mandarin Oriental Hotel in Paris, and Laure Goy, journalist of the Terre de Vins magazine, from France, joined Stelios and Eleni Kechris for a vertical tasting of the Tear of the Pine led by Konstantinos Lazarakis MW.

The tasting that took place at the Varoulko Seaside restaurant showcased again the extraordinary structure and freshness of the first retsina with ageing potential. The winners of the night were the 2012, 2008 and 2006 vintages, which displayed impressive balance between the aromas of fruit, the herbal character of resin and the richness of oak maturation as they are bound together and refined by the passage of time. However, the more recent vintages had the opportunity to shine and show their great potential for ageing during the dinner designed by chef Lefteris Lazarou that followed.

A few years ago, a vertical tasting of retsina would seem a paradox. For the Kechris family this is the reward of many years of efforts, and of passionately believing in one goal: to prove that retsina is a type of wine with world-class potential, and therefore to reinvent and showcase the future of this traditional Greek product. This very special event was one more step in an endless creative journey towards the next goal.

