

10 Years Tear of the Pine: “From the stereotype of the past to the prototype of tomorrow”



With a very special event that took place on Tuesday the 17th of May at Varoulko Seaside restaurant, the Kechris family, together with more than 100 special guests from the sectors of wine, restaurants, tourism and media, celebrated the 10th anniversary from the creation of their retsina Tear of the Pine, a turning point in a journey “from the stereotype of the past to the prototype of tomorrow”, which marked another important milestone in the family’s winemaking history.



30 years ago, retsina was the most common type of Greek wine, however one could rarely enjoy a retsina of good quality. It was then that Stelios Kechris conceived the vision of upgrading the image of this traditional type of wine. By enhancing tradition with modern technology, the first steps in making his vision a reality were taken with Kechribari, the retsina that has been established as a high-quality, modern wine. The next stage was 10 years ago, when a wine was created with the intention to show that this unique product of the Greek winemaking tradition can equal the best examples of the international vineyard. 10 years after, the Tear of the Pine is one of the most awarded wines of Greece, proving that retsina not only does it have a glorious past, but also holds a very promising future.



The event was divided in two parts. In the first part, Konstantinos Lazarakis MW revealed the multifaceted character and the challenges related to the production of a retsina of high quality through a horizontal tasting of wines combining varieties, resin and barrel aging in various ways. The event continued with a flight of all the past vintages of the Tear of the Pine, going back to 2005, and an interactive presentation-discussion with Stelios Kechris and Eleni Kechri. This rare tasting that showcased the Tear of the Pine as the first retsina with an aging potential, underlined the factors that led to great vintages such as the surprisingly dynamic and complex 2012, 2008 and 2006, or to very promising wines, such as the 2013 and 2015 Tear of the Pine, which show a potential for long time aging.



In the second part, the many times awarded chef Lefteris Lazarou highlighted the role of retsina as the ideal match for dishes that are the spearhead of Greek high-end gastronomy, through a special 5-course menu. In one of the most emotional moments of the event, Stavrouta Kourakou-Dragona, former OIV president, an iconic figure for Greek wine, offered the guests a journey back in time through a narration of her memories about retsina and her own efforts for the protection of this unique Greek type of wine as a special appellation. This anniversary event was organized by the Marketing department of KECHRIS Winery in collaboration with Trip2Taste, a company specialized in the promotion of high-quality Greek gastronomy.

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