



### **A. The People**

Panos Tzimas, the winegrower, runs the company with his wife Dr Kristy Karagiannidou, pediatrician, IBLC and homeopathic doctor. The Agronomist Nikos Tzimas attends the vineyards, and he is a production and operations assistant. Panos is a Chemist, Oenologist with MSc in Food Science & Technology and he has the WSET Diploma.

### **B. The Stork**

Our logo represents the Stork that bears a bunch of grapes. During the growing season, the Stork walks among the vines seeking food. It is a symbol of journey and return to a land where plant cultivation, sheep raising, and fishing coexist since ancient times.

### **C. The Grange**

The winery was established in our grandfather's grange surrounded by gardens, next to their house and the old orange grove. The harmony and the tranquility of that environment is ideal to breed and mature our wines. The grange is located in Kalomodion hamlet close to Arta town. Arta is the second biggest town of Epirus in Northwest part of Greece and has a long history that dates back to 630 BC. The prefecture of Arta is famous for the old stone bridges that cross Arachthos river and the old Christian churches that were built during Byzantine Empire.

### **D. The Winery**

The winery as establishment used to be an old warehouse which was transformed into a charming building by the gifted Architect Athanasios Stergioulis. There, the wines ferment into temperature controlled inox tanks. We apply only gentle pressure by using electric vertical basket press, to separate the freshly made wine, in the case of red vinification, or the grape juice, in the case of rose vinification. The insulated cava has a controlled temperature 16°C, there our wines mature in oak barriques and age in bottles before they are released to the market.

### **E. Terroir**

*"Let the vine to express the terroir to get wines with typicity and complexity"*

#### *Unique & rare*

In the vineyards, grapes benefit from an ideal habitat. In our region, the grapevine is not a common cultivar, thus our wines are the only representatives of an unparalleled terroir.

#### *Geology*

Ambracian gulf took its shape 10.000 years ago when water from Ionian Sea invaded into the basin, which in turn, has been created 2 million years before, due to an intense tectonic activity.



Long before the sea invasion, the tectonic sinking has been filled by the accumulations from Epirus mountains, brought by the rivers Arachthos and Louros.

There, the vines stretch their roots to endow wines with the flavors of iodine and ink, with a slight tanginess and a mineral class.

### *Soil texture*

The vines struggle to spread their roots into a calcareous clay soil. Clay soils tend to retain water molecules and thus stay cooler. This type of soil is famous for producing some of the boldest red wines in the world. During the dry summer, the vines find the much-needed water trapped deep into the soil.

### *Climate*

During the growing season, vines have the privilege to enjoy long periods of sunshine, and a constant gently North-westerly wind, called "maistros", that blows into from the Ambracian gulf. Late in the evening and during the night, higher levels of relative humidity revitalize and cool the vines, promoting a balanced maturation process and the production of superior wines. Early in the morning, the sun burns away this moisture and gives light and warmth. Winter months are characterized by the high precipitation levels, that fill the soil deposits with water. During the dry summer months, the roots intake the most needed moisture from these reservoirs.

### *Biodiversity*

The vines grow among Kiwi, tangerine trees and wild forest. The vineyard's soil is not tiled, while the grass is mechanically maintained. Walking in the vineyard you can feel the aromas of wild herbs that grow among the vines. These aromas and flavors can be easily recognized in a glass of our wine.

## **F. The vineyards**

DipWSET Panos Tzimas cultivates two vineyard blocks, with just a small alley separating them, near the grange. These are located on the right bank of Arachthos river, about 3.5 miles away from the Ambracian gulf, in northwest Greece. The harvest, the winter pruning and the canopy management are done by hand, while the grass is maintained mechanically. Each day in the vineyard reveals the qualities that we have to preserve and promote in our winery.

### **Block13** (*Latitude: 39°05'50"N Altitude: 3.3m*)

The vineyard is 0,45ha and it was established in 2013. The soil is calcareous clay and pH is 8.3. The field blend is merlot (80%) and cabernet franc (20%). Merlot is grafted on P1103 rootstocks while the cabernet franc is grafted on SO4 rootstocks. The vines are spur pruned and the training system is the double Royat. The orientation is north to south and the vine density is 3400 vines per ha.



**JIMA**  
—WINERY—

## PRESENTATION LETTER

**Block20** (Latitude: 39°05'48"N Altitude: 3.3m)

The vineyard is 0,65ha and it was established in 2020. The soil is calcareous clay, and the pH is 8.1. The field blend is cabernet franc (55%) and merlot (45%). Merlot is grafted on P1103 rootstocks while the cabernet franc is grafted on SO4 rootstocks. The training system is the single Guyot, while the orientation is north to south. The vine density is 3400 vines per ha.

### **H. The wine**

Our inspiration is to release wines of high quality, with complexity and typicity that shows off the fruit clarity and depth. Wines able to evolve with grace during time.

Each year we make crucial decisions that determine the qualities of wine, this effort, vintage after vintage, helps us to evolve as winegrowers.

The winery's production is limited and every work we release is coming with its own name and its own artistic work on the label. Every single piece of our work has a unique number, it's a part of a sequence. Our very first project was the Day1 and had a symbolic name, "The Dawn". That was followed by Day2 and so on...

The winegrower,

Panos Tzimas DipWSET  
MSc Chemist Oenologist