

1979 WINES

Science. Sustainability. Heritage



In 1979, a Presidential Decree was issued establishing the 'Retsina Appellation by Tradition' category.

Honoring this significant milestone for Greek wine, 1979WINES leverages scientific research to shed light on the lesser-known aspects of Retsina, covering the entire spectrum from production to the etiquette of enjoying this unique wine.

THE COMPANY

A woman with blonde hair, wearing a green jacket and blue jeans, is sitting on the ground in a vineyard. She is smiling and looking towards the camera. The background shows rows of grapevines under a clear blue sky.

ELENI KECHRI

The company was founded by Eleni Kechri, a Chemical Engineer and Oenologist, as a natural continuation of her extensive career and expertise in developing new products within the Retsina category. Supporting her in this endeavor is a team of collaborators, each bringing experience in their respective fields, ranging from production to wine communication and marketing.

THE COMPANY



RESEARCH

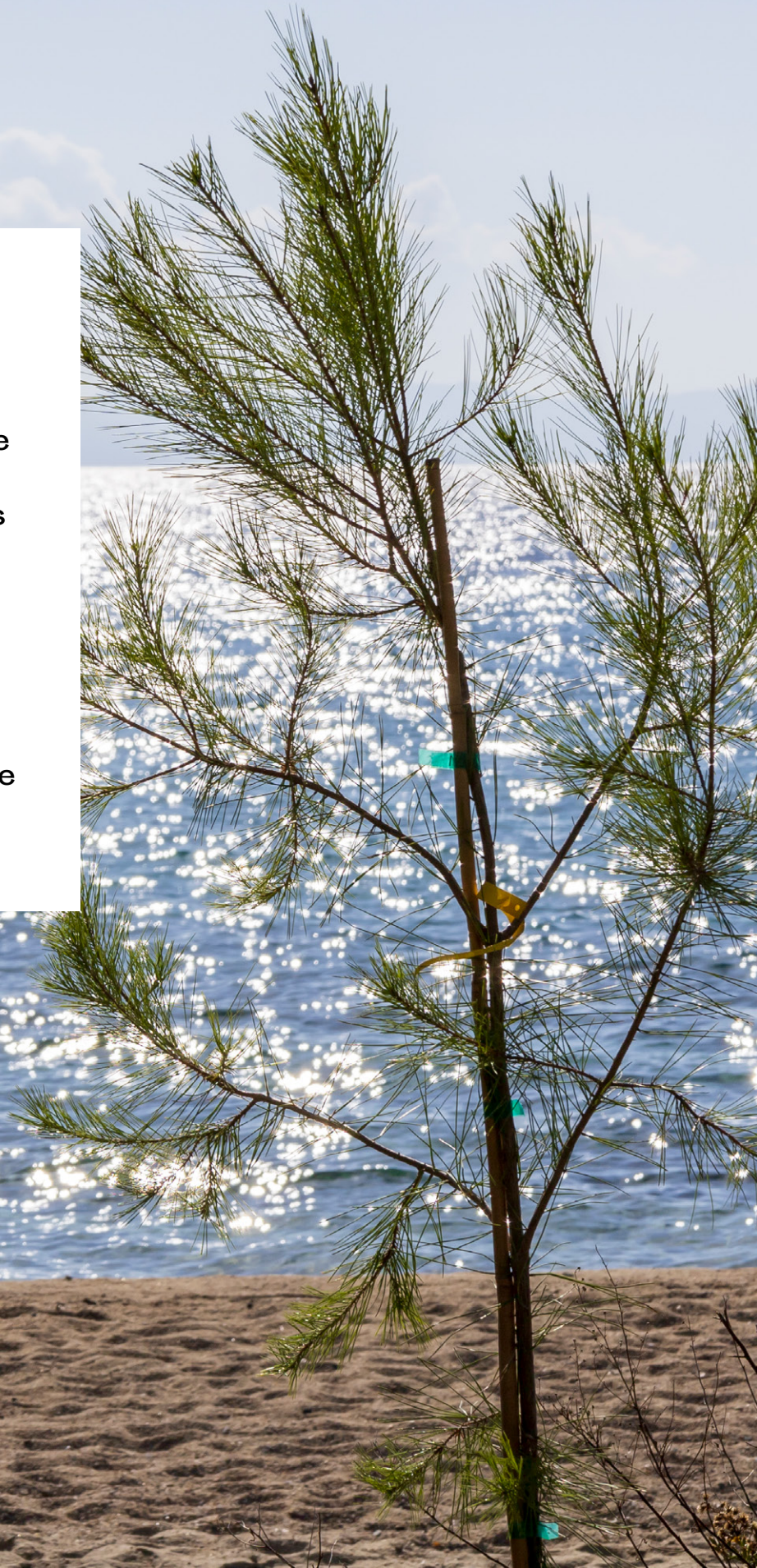
The driving force behind the creation and development of 1979WINES is scientific research. Through the research process, each vintage brings with it a new discovery, and each discovery, in turn, poses a new question. In this way, new knowledge opens fresh pathways, guiding us toward showcasing every aspect that makes Retsina distinct and unique in the world: its aroma, flavor, ingredients, history, and culture.



THE COMPANY

OUR COMMITMENT

At 1979WINES, we are fully aware that our activities have a direct impact on society and the environment. For this reason, since our foundation, we have embraced practices aimed at reducing our environmental footprint while empowering our partners, believing that small, simple actions, collectively, can make a significant difference.

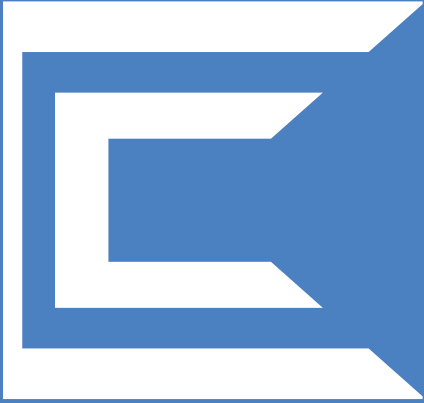




THE COMPANY

SUSTAINABILITY

The conventional method of resin collection for the production of Retsina involves the use of a sulfuric acid paste. To explore the extent to which the method of resin collection affects the character of retsina, we created, for the first time, a wine crafted with sustainably harvested resin. The research process confirmed what our senses perceive: resin collected without the use of chemicals imparts a new, unique dimension to retsina.



KALLOS

Kallos transcends mere beauty. It flows through the senses to be perceived by the human spirit as the harmony between external charm and inner virtues.

In *retsina*, the winemaker must respect and understand the bond between the vine and the pine tree, capturing their finest qualities and blending them into a wine that, through its taste and aroma, encapsulates the essence of the Greek landscape.

THE WINES

KALLOS

KALLOS retsina is the first label created by 1979WINES to highlight this unique relationship between grape and resin.

It is the realization of findings from a pioneering research program that explored, for the first time, the production of Retsina using sustainably harvested resin, free from chemical applications.



KALLOS 2020 (Phos)

In 2020, we began researching a new approach to retsina production: the impact of resin collection methods on the quality of the wine. Our goal was for the research to shed light on the quality parameters of a fascinating raw material that had remained largely unexplored until now.

From the results of the first year, it was clear that sustainably harvested resin imparts aromas to the retsina that are rarely encountered in any wine.

THE WINES



KALLOS

2020 [Phos]

Alcohol: 13.3%

Sugars: 2.2 g/L

Volatile acidity: 0.41 g/L

Total acidity: 5.8 g/L

pH: 3.20

Grape: Assyrtiko from our single-plot vineyard in the Gerakona area of Goumenissa. Yield: 60hl/ha.

Resin: Resin sustainably harvested without any chemical applications from *Pinus halepensis* trees growing in various Greek forests.

THE WINES

KALLOS 2021 (Archē)

The year 2021 was defined by the great wildfires that devastated vast areas of pine forest. Yet, from within the flames, the pines had already cast their seeds – the first signs of rebirth. For us, this destruction became the starting point for a more responsible attitude toward everything that sustains life.

The 2021 harvest is dedicated to regeneration – of nature, of the identity of retsina, and of our connection to everything that binds us to it.



THE WINES



KALLOS

2021 [Archē]

Alcohol: 13.5%

Sugars: 1.8 g/L

Volatile acidity: 0.40 g/L

Total acidity: 6.1 g/L

pH: 3.19

Grape: Assyrtiko from our single-plot vineyard in the Gerakona area of Goumenissa. Yield: 6 hl/ha.

Resin: Resin from *Pinus halepensis* pines, sustainably harvested from forests in Halkidiki and Attica.

THE WINES

KALLOS 2022 (Ousia)

Our scientific research has revealed a new dimension of the retsina terroir: the microclimate of the resin. Resins collected sustainably show significant variations depending on their place of origin. This discovery has allowed us to create a specialized series of small-scale wines with unique complexity and aromas that are authentically connected to the place of origin of the raw material.

RET S I N A
ousia
APPELLATION BY TRADITION



KALLOS STERGIANO 2022 [Ousia]

Alcohol: 13.6%

Sugars: 2.3 g/L

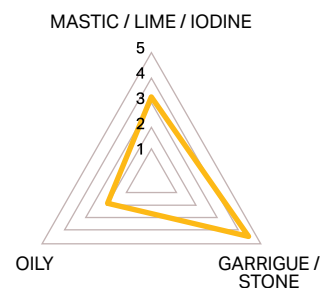
Volatile Acidity: 0.38 g/L

Total Acidity: 6.5 g/L

pH: 3.21

Grape: Assyrtiko from our single-plot vineyard in the Gerakona area of Goumenissa. Yield: 60hl/ha.

Resin: Resin collected in a sustainable manner from *Pinus halepensis* trees located inland in the Megara region of Attica.



The aromatic character of inland resin

MICRO-VINIFICATIONS



KALLOS THALASSINO 2022 [Ousia]

Alcohol: 13.5%

Sugars: 2.1 g/L

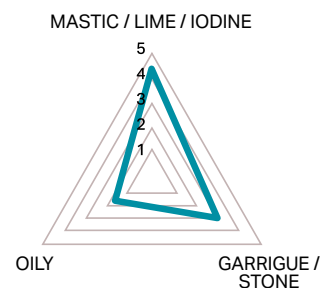
Volatile acidity: 0.36 g/L

Total acidity: 6.8 g/L

pH: 3.20

Grape: Assyrtiko from our single-plot vineyard in the Gerakona area of Goumenissa. Yield: 60hl/ha.

Resin: Sustainably harvested resin from *Pinus halepensis* pines located near the sea, in the Elani region, on the first peninsula of Halkidiki.



The aromatic character of maritime resin

KALLOS 2023 (Cosmos)

Cosmos is the order that emerges from infinite possibilities, the balance created when the opposing forces of nature meet – the beauty born from the serenity of the spirit. The 2023 vintage confirmed to us that the deeper our understanding of the connection between resin and grape, the closer we come to capturing the harmony within Retsina.

MICRO-VINIFICATIONS



KALLOS STERGIANO 2023 [Cosmos]

Alcohol: 13.4%

Sugars: 3.5 g/L

Volatile Acidity: 0.33 g/L

Total Acidity: 7.2 g/L

pH: 3.09

Grape: Assyrtiko from our single-plot vineyard in the Gerakona area of Goumenissa. Yield: 60hl/ha.

Resin: Resin collected in a sustainable manner from *Pinus halepensis* trees located inland in the Megara region of Attica.

MICRO-VINIFICATIONS



KALLOS THALASSINO 2023 [Cosmos]

Alcohol: 13.3%

Sugars: 3.2 g/L

Volatile acidity: 0.34 g/L

Total acidity: 7.1 g/L

pH: 3.08

Grape: Assyrtiko from our single-plot vineyard in the Gerakona area of Goumenissa. Yield: 60hl/ha.

Resin: Sustainably harvested resin from *Pinus halepensis* pines located near the sea, in the Elani region, on the first peninsula of Halkidiki.

ACCOLADES AND DISTINCTIONS

In 2025, 1979WINES received significant international recognition for KALLOS retsina wines.

- **Kallos Thalassino 2022 Ousia** was selected for the *Great Greek Wines 2025* list – a respected annual curation by Yiannis Karakasis MW, showcasing the finest wines of Greece.



Three wines received outstanding ratings from Julia Harding MW, senior editor at *JancisRobinson.com*:

- **Kallos Thalassino 2022 Ousia** – 18.5/20
- **Kallos Stergiano 2022 Ousia** – 18.5/20
- **Kallos 2020 Phos** – 17.5/20

These are among the highest scores ever awarded to Greek wines on the platform – and the highest ever given to a retsina.



18.5

JancisRobinson.com

Kallos Thalassino
2022 (Ousia)



18.5

JancisRobinson.com

Kallos Stergiano
2022 (Ousia)



17.5

JancisRobinson.com

Kallos
2020 (Phos)



1979WINES

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