

NAOUSSA

PROTECTED DENOMINATION OF ORIGIN

ARTISANS VIGNERONS DE NAOUSSA

VINEYARDS: Certified organic throughout the region of Naoussa at an altitude up to 400m and the average age of vines is 25 y.o.

SOILS: Limestone based with granite and schist sub-soil.

CLIMATE: Warm Continental climate with hot summers and mild to cold winters. The constant breeze from the mountains in addition with the altitude play a crucial role in the ripening process of the grapes. Hail storms and wild boars are the main hazards during the growing season.

VINIFICATION: Harvest 19th of September to the 10th of October. Maceration lasted for 25 days and fermentation occurred with indigenous yeasts and was completed after 1-2 months.

OAK MATURATION: 12 months on used oak barrels (500lt).

TASTING PROFILE: Very classic on the nose, with the trademark sundried tomato and olive paste combination, expressed with remarkable clarity. Similarly clear, almost linear, on the palate, with consistent aromatic expression and a hint of sweeter red fruit.

TYPE:
RED DRY WINE

CATEGORY:
P.D.O. NAOUSSA

VARIETY:
100% XINOMAVRO

ALCOHOL:
13,0%

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