



# Limniona



## Viticulture–Winemaking:

This pure form of Limniona comes from vineyards over 30 years old, from mountainous vineyards of Thessaly. The rather early harvest of the grapes gives us a profile marked by natural acidity and fresh fruit aromas. Fermentation takes place in amphorae and oak barrels of 500 liters, while aging on fine lees, for 10 months, takes place in concrete tanks, amphorae and big barrels. Another Oenops wine with native yeast which is bottled unfiltered.



## Tasting notes:

In the glass we see a moderate ruby color. Aromas of cherries and gooseberries develop on the nose. In the background, we have notes of acacia flowers and spices. Limniona is fresh and fruity in the mouth, with a spicy character. It has crisp acidity, slim body and velvety tannins.



## Awards

**2018**

BALKANS INTERNATIONAL COMPETITION **Gold Medal**  
THESSALONIKI WINE COMPETITION **Silver Medal**

**2020**

KARAKASIS MW **91P**

**2021**

DECANTER **Gold Medal 96P**  
THESSALONIKI WINE COMPETITION **Gold Medal**



## Food Matching:

Served as a great match for rib-eye, pasta with tomato sauce and pork in the oven.



## «DOTS» Family:

The “Dots family” consists of single varietal wines from indigenous varieties; it is named this way after its illusional label of dots where one can find the name of the variety the wine is made from. Exceptional terroirs, minimal intervention viticulture, and winemaking with a unique goal: to express clearly and honestly each variety’s character.



## Technical characteristics:

**COMPOSITION:** Limniona

**REGION:** Karditsa

**VINEAGE:** >30 years old

**ALCOHOL:** 12,8%

**2023**

BERLINER WINE TROPHY **Gold Medal**  
THESSALONIKI WINE COMPETITION **Silver Medal 89P**  
DECANTER **Silver Medal 94P**  
JAMES SUCKLING **93 POINTS**  
JANCIS ROBINSON **16.5+**