



# LIMNIONA



## Viticulture – Winemaking:

This pure form of Limniona comes from vineyards over 30 years old, from mountain vineyards of Thessaly. Fermentation of Limniona happened in amphorae and oak barrels of 500 liters with its fine lees (at a rate of 60% and 40% respectively), where it was given its elegant charm. Aged for 10 months in concrete tanks, amphorae and big barrels.

Another Oenops wine with native yeast which is bottled unfiltered. The grapes are harvested before they are fully ripened so that they are in their best phase, for the production of a dry wine. A total of 1300 bottles were released from this Limniona premium series of wines.



## Tasting notes:

In the glass we see a moderate ruby color. Aromas of cherries and gooseberries develop on the nose. There are also sounds of acacia flowers and nuts. Limniona is fresh and fruity in the mouth, with a spicy character. It has crisp acidity, slim body and velvet tannins.



## Food Matching:

Serve 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.

## *i* Technical Characteristics



COMPOSITION  
REGION  
VINEYARD  
VINE AGE

LIMNIONA  
DRAMA  
KARDITSA  
>30 YEARS OLD

TA 2,2 G/L PH 3.58

ALCOHOL 12,8 %



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## Awards

2018	AWARDS
BALKANS INTERNATIONAL COMPETITION	GOLD
THESSALONIKI WINE COMPETITION	SILVER
2020	AWARDS
KARAKASIS MW	91P
2021	AWARDS
DECANTER	GOLD - 96P
THESSALONIKI WINE COMPETITION	GOLD