



Xinomavro



Viticulture–Winemaking:

After careful sorting and a short cold-soak, slow spontaneous fermentation takes place in tulip-shaped 31 hl concrete tanks and a small portion in 5hl open top barrels. 5%–8% whole cluster. Blended right after fermentation, it is aged for 10 months on its fine lees in amphorae. Bottled unfiltered to retain its natural character and elegance.



Tasting notes:

Cherries and floral notes on the nose enveloped by spices and some mineral notes. On the palate, it is very fruity (cherries and strawberries), with fresh acidity and a very elegant and long finish.



Food Matching:

Served as a great match for duck, ribs, chicken and Asian cuisine.



«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: Xinomavro

REGION: Naousa

VINEAGE:

ALCOHOL: 13%



Awards

2019

BALKANS INTERNATIONAL COMPETITION **Silver Medal**

2020

DECANTER **Silver Medal**

2021

DECANTER **Silver Medal**

2023

BERLINER WINE TROPHY **Gold Medal**

DECANTER **Silver Medal 90P**

MUNDUS VINI **Gold Medal**

JAMES SUCKLING **91 POINTS**

JANCIS ROBINSON **17**