



APLA Red

50% Xinomavro
30% Limniona
20% Mavroudi



Viticulture–Winemaking:

Beginning with a careful sorting, grapes are placed in stainless steel tanks, old open top barrels and concrete tanks. After a short cold-soak, a slow fermentation takes place. Aging takes place in old barrels, concrete and stainless steel tanks. After 9 months on its fine lees, the wine is ready for blending and bottling. No new oak is used in order to preserve the purity of the fruit.



Tasting notes:

This beautiful summer red has an intensively fruit-driven nose with aromas of cherry, fresh berries and a hint of tomato leaves. The palate is well balanced, smooth and fruity, where Xinomavro gives freshness and intensity & shows good vibrancy on the finish.



Awards

2018
THESSALONIKI WINE COMPETITION **Silver Medal**

2019
THESSALONIKI WINE COMPETITION **Gold Medal**
BERLINER WEIN TROPHY **Gold Medal**
DECANTER **Silver Medal**



Food Matching:

Perfectly served with grilled meats, cold cuts and cheese. Its unique structure makes it good with spicy sauces as well.



«APLA» Family:

Nikos Karatzas founded **OENOPS WINES PC** in 2015 and it is the most newly established winery in the region of Drama. Its main purpose is to produce high quality wines in limited quantities. The grapes come from personally selected vineyards from Drama and Macedonia in general, that are cultivated from ambitious winegrowers.



Technical characteristics:

COMPOSITION: Xinomavro, Limniona, Mavroudi

REGION: Macedonia, Thessaly, Thrace

VINEAGE: 15–45 years old

ALCOHOL: 12,8%

2021
DECANTER **Silver Medal 90P**
THESSALONIKI WINE COMPETITION **Gold Medal 95P**

2022
BERLINER WEIN TROPHY **Gold Medal**

2023
MUNDUS VINI **Silver Medal**
BALKANS **Silver Medal 86P**