

MAGOUTES

VINIFABRI

FicheTechnique

Wine name:	LIASTOS SIATISTA	Vintage:	2008
Producer name:	DIAMANTIS D. – PAPAGEORGIU G. WINERY		
Classification:	Protected Geographical Indication Siatista		

Country of origin:	GREECE		
District & region of origin:	SIATISTA (West Macedonia)		
Grape varieties and %'s:	XINOMAVRO - MOSCHOMAVRO		
Soil type:	LIMESTONE		
Vineyard altitude:	Vines planted in 1931 at an altitude of 850m		
Vine density:	Approx. 5000 – 6000 vines per hectare		
Trellising/ pruning:			
Average yield hl/ ha:	Approximately 1 -1,5 kg per vine		
Vinification:	Shade dehydrated-raisined grapes for 80 days, with a yield of 1 lit in 4-5kg of grape mass Fermentation in oak barrels for about 35 days		
Oak maturation:	5+ years ageing in 500 lit oak barrels		
Bottle ageing:	1 year		
Alcohol (%):	15%	pH:	3,4
Total Sulphur			
Total acidity:	7,4	Residual sugar (g/lit):	87gr/lit
Annual production (bottles):	1000-2000	Organic/biodynamic:	YES NO CERTIFIED

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