

# MAGOUTES

VINEYARDS

## Fiche Technique

<b>Wine name:</b>	MAGOUTES PARCEL SELECTION XINOMAVRO	<b>Vintage:</b>	2017
<b>Producer name:</b>	DIAMANTIS D. – PAPAGEORGIOU G. WINERY SIATISTA		
<b>Classification:</b>	PGI SIATISTA		

<b>Country of origin:</b>	GREECE		
<b>District &amp; region of origin:</b>	Siatista Kozani		
<b>Grape varieties and %'s:</b>	100% XINOMAVRO		
<b>Soil type:</b>	LIMESTONE		
<b>Vineyard altitude:</b>	750-890m		
<b>Vine density:</b>	Approximately 5000 to 6000 vines per hectare		
<b>Trellising/ pruning:</b>	Goblet/head		
<b>Average yield hl/ ha:</b>	Approximately 500gr per vine		
<b>Vinification:</b>	Hand picked grapes from our best parcels of vineyard magoutes. 2 days cold pre-fermentation. Fermentation 30-40 days in French oak wooden tanks.		
<b>Oak maturation:</b>	12-24 months ageing in 500lt old oak barrels 12+ months further ageing in bottle		
<b>Bottle ageing:</b>	4 years		
<b>Alcohol (%):</b>	13	<b>pH:</b>	3,3
<b>Total sulphur</b>	55mg/lit	<b>Acidity</b>	
<b>Total acidity:</b>	7.2	<b>Residual sugar (g/lt):</b>	2.1 (g/lt)
<b>Annual production (bottles):</b>	4500	<b>Organic/biodynamic:</b>	Yes non certified

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