

MAGOUTES

VINEYARD

Fiche Technique

Wine name:	MAGOUTES XINOMAVRO	Vintage:	2017
Producer name:	DIAMANTIS D. – PAPAGEORGIU G. WINERY SIATISTA		
Classification:	PGI SIATISTA		

Country of origin:	GREECE		
District & region of origin:	Siatista Kozani		
Grape varieties and %'s:	100% XINOMAVRO		
Soil type:	LIMESTONE		
Vineyard altitude:	750-890m		
Vine density:	Approximately 4000 to 5000 vines per hectare		
Trellising/ pruning:	Vertical shoot positioning (VPS) double Royal		
Average yield hl/ ha:	Approximately 1kg per vine		
Vinification:	Handpicked grapes. 2 days cold pre-fermentation. Fermentation 13-16 days in steel tanks.		
Oak maturation:	12-24 months ageing in 500lt old oak barrels. 12+ months further ageing in bottle.		
Bottle ageing:	3 years		
Alcohol (%):	13	pH:	3,4
Total Sulphur	95mg/lit		
Total acidity:	6.52	Residual sugar (g/lit):	1.85 (g/lit)
Annual production (bottles):	4500	Organic/biodynamic:	Yes, non certified

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