



Naoussa Red Wine 2018

This wine has a character typical of the Naoussa terroir. Aromas of tomato, olive and herbs with some red fruit on the nose. Full bodied with medium acidity and velvety tannins. A good pairing with steaks and barbeque.

Grape Variety: Xinomavro (clones V3 and V6 – 45% each) and a 10% population.

Area of cultivation: Krasta, Rodochori, Naoussa at an altitude of 260-270 m.

Climate: Mediterranean with continental tendencies.

Terrain: Sandy clay with a pH of 7 to 7.7 or 7.9 in many cases.

Plantation density: 3000 plants per Ha

Vinification method: Cold soak for 6-10 days in a temperature of 7-10 C, before the Vinification can actually begin and then a temperature of 26-29 C. Separation from the skins happens after the fermentation is over.

Aging: French oak for 12 months, at least 2nd or 3rd use. We don't use new oak.

