



## PDO Naoussa – 100% Xinomavro - 2017

### Tasting Notes

Balanced between new-world fruitiness and rustic character, this wine offers a complex flavor profile while remaining a classic expression of Xinomavro.



### Vineyard Information

<b>Vine Age</b>	35 years on average
<b>Altitude</b>	200 to 400 meters
<b>Parcel/Cru Name</b>	Paliokalias
<b>Soil Type</b>	Sandy Clay; pH 5 to 8.8
<b>Total Hectares</b>	9 hectares (5 owned, 4 rented or collaborated)
<b>Harvest</b>	Hand-harvested
<b>Harvest Window</b>	End of September to end of October
<b>Climate</b>	Mediterranean
<b>Fruit Selection</b>	Mix of estate and sourced; all organic

### Winemaking

<b>Winemakers</b>	Stavros Kokkinos, and Konstantinos Kokkinos
<b>Fermentation</b>	Mix of whole cluster and destemmed, in stainless steel tanks
<b>Maceration</b>	Yes
<b>Yeasts</b>	Selected
<b>Fermentation Type</b>	Inoculated
<b>Filtration</b>	Filtered
<b>Fining</b>	No
<b>Total Aging Time</b>	5 years post-harvest
<b>Barrel Aging</b>	At least 1 year
<b>Barrel Type</b>	80% French Oak, 20% American Oak; 225 L used barrels
<b>Bottle Aging</b>	At least 12 months

### Wine Features

<b>ABV</b>	13.5%
<b>pH</b>	3.6
<b>Total Acidity</b>	6
<b>Residual Sugar</b>	3.1 g/L
<b>Total Production</b>	10,000 bottles/year (30,000 total)

Bottle UPC: 5200122670661

