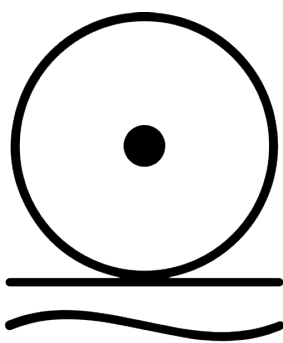


NAOUSSA THYMIPOULOS



THYMIPOULOS
VINEYARDS

TYPE :
DRY RED WINE

CATEGORY :
P.D.O. NAOUSSA

VARIETY :
100% XINOMAVRO

PRODUCER :
THYMIPOULOS

ALCOHOLIC VOLUME [%]: 13.5

pH: 3.20

BOTTLE SIZE :
750ml

SERVING TEMP :
13-16C

THYMIPOULOS VINEYARDS

P.O. BOX 62, 59100
TRILOFOS, MATHIA, GREECE
T. +30 0693 2064161
THYMIPOULOSVINEYARDS
@YAHOO.COM

WWW.THYMIPOULOSVINEYARDS.COM

VINEYARDS

A mixture of higher altitude biodynamic vineyards in Fyteia, and warmer, lower elevation vineyards close to Trilofos. 25 year old vines.

SOIL

Slivers of limestone, schist and clay.

CLIMATE

The microclimate in the Naoussa region is warm continental, with moderate levels of rainfall being spread equally throughout the seasons. The cooling winds from Mt. Vermio are crucial for the quality of the grapes.

HARVEST

Late Sep. and early Oct., hand harvested.

VINIFICATION METHOD

The grapes are hand picked, 75% de-stemmed and maceration lasts for 18 days. Alcoholic fermentation begins with wild yeast under carefully monitored conditions. Post completion of both alcoholic and malolactic fermentation, the wine is stored in 500lt oak barrels where it remains for 12 months in order to age. It is then bottled unfiltered.

SERVING SUGGESTIONS

Pairs perfectly with lamb, complements red meat, stew, grilled steaks, sausages, coq au vin, aged gouda or cheddar.



TASTING CHARACTERISTICS:

Elegant aromatic character of fresh black fruits and herbs

Complex and balanced, with vibrant acidity and a long aftertaste

