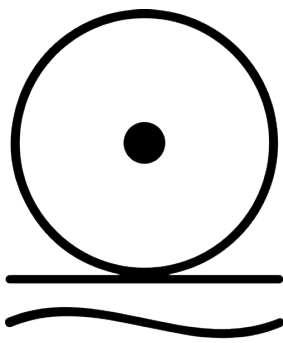


URANOS THYMIPOULOS



THYMIPOULOS
VINEYARDS

TYPE :
DRY RED WINE

CATEGORY :
P.D.O. NAOUSSA

VARIETY :
100% XINOMAVRO

PRODUCER :
THYMIPOULOS

ALCOHOLIC VOLUME [%]: 14

BOTTLE SIZE :
750ml

TEMPERATURE :
13-16C

THYMIPOULOS VINEYARDS

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VINEYARDS

180-470m high altitude biodynamic vineyards in Fytia and Trilofos, at the southern end of Naoussa, Greece. 37-42 year old vines.

SOIL

Slivers of limestone and volcanic soils.

CLIMATE

Cooler summers in Naoussa due to high altitude and the shelter provided by the mountains.

HARVEST

First days of October in the lower altitudes to end of October higher up the slopes. Hand harvested.

VINIFICATION METHOD

The grapes are hand-picked and alcoholic fermentation begins when they are combined with wild yeast under carefully monitored conditions. Malolactic fermentation follows, after which the wine spends eighteen months in oak barrels of 225, 300 and 500 liters. The wine 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:

Complex, typical bouquet of red fruits and berries - cherry, blackberry, plum and vanilla.

Full mouth with rounded tannins and balanced acidity

