YOUNG VINES THYMIOPOULOS



TYPE:

DRY RED WINE

CATEGORY:

P.D.O. NAOUSSA

VARIETY:

100% XINOMAVRO

PRODUCER:

THYMIOPOULOS

ALCOHOLIC VOLUME (%): 13

BOTTLE SIZE:

750ml

TEMPERATURE:

13-16C

THYMIOPOULOS VINEYARDS

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VINEYARDS

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

SOIL

Slivers of limestone and volcanic soils.

CLIMATE

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

HARVEST

Manual harvest in small picking boxes, late September.

VINIFICATION METHOD

The grapes are hand-picked and sorted on a conveyor to ensure the highest quality fruit makes it in to the wine. Alcoholic fermentation begins with the addition of wild yeast under controlled conditions. Malolactic fermentation then takes place. The wine is aged in the tanks and 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 nose of cherry, blackberry and plum

Full mouth with a long and pleasant aftertaste

