



THYMIOPOULOS VINEYARDS TRILOFOS –NAOUSSA-GREECE

NAOUSSA THYMIOPOULOS

Name: **NAOUSSA THYMIOPOULOS**

Type: Dry Red wine

Category: P.D.O. Naoussa

Variety: Xinomavro 100%

Producer: Thymiopoulos

Vintage: 2014

Vineyards: The vineyards are located at Trilofos and Fytia, at southern tip of the appellation of Naoussa. They are 30 years old. The altitude of vineyards is between 180-500m, with a soil, where there are slivers of limestone bedrock and volcanic soils which contribute to making wines of real class.

Microclimate: It is characterized by cooling winds that blow down from Mount Vermio in the warm summers and by dispersed rainfalls that are marked at all the duration of time.

Harvest: First days of October.

Vinification Method: The grapes are handpicked. The alcoholic fermentation starts with wild yeast and always with checked conditions. In the end of alcoholic fermentation and the completion of malolactic fermentation, the wine is transported in the oak barrels (500lt). Bottled unfiltered.

Ageing: Twelve months in the oak barrels.

Tasting Characteristics: Splendid, purple red colour. Complex, typical bouquet of red small fruits, cherry, blackberry, plum, sun-dried tomato, black olive, vanilla. Full mouth, rounded tannins, balanced acidity. Pleasant and long aftertaste.