



THYMIPOULOS VINEYARDS TRILOFOS –NAOUSSA-GREECE

URANOS

Name: **URANOS**
Type: Red dry wine
Category: P.D.O. Naoussa
Variety: Xinomavro 100%
Vintage: 2012
Producer: **THYMIPOULOS**

Vineyards: The vineyards are located at Trilofos and Fytia, at southern tip of the appellation of Naoussa. They are 37-42 years old. The altitude of vineyards is between 180-470m, 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 until of 26th of October (in the high altitude).

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 (225lt, 300lt & 500lt). Bottled unfiltered.

Ageing: Eighteen months in the oak barrels.

Analytical Data: Alcohol: 14,0% vol.

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

- In the vintage of 2012, the grapes had a ripeness slow, the temperature was suitable for it. So, the aromas of fruit is principal in this vintage.
- Our philosophy is do not use or only the minimum quantity of Copper in our vineyards. This vintage, we didn't use Copper, only Sulphites.