



NAOUSSA Cuvée Villages 2021

Variety: Xinomavro (100%)
Type: Dry red wine/ Vegan certified
Appellation: PDO Naoussa
Distinctions: Mundus Vini Spring Tasting 2024 / Gold
Decanter World Wine Awards 2024 / Silver
International Wine Challenge 2024 / Silver
International Wine & Spirit Competition 2024 / Silver
Balkans International Wine Competition 2024 / Silver



VINEYARD: THE PDO ZONE OF NAOUSSA

As stated on the label (*Cuvée Villages*), our NAOUSSA is produced from a strict selection of Xinomavros grown on both our Estate (younger vines) and small vine growers' parcels around the different areas of the PDO zone. The villages of Naoussa offer a most interesting diversification on their hilly terrain in terms of altitude, slope, soil structure, orientation etc. These conditions shape an intriguing mixture of meso-climates.
Our NAOUSSA Cuvée Villages is a wine enthusiast's introduction to the great richness of the viti-vini traditions of the region, featuring at the same time, the dynamics of Xinomavro at its heartland-terroir.

2021: THE VINTAGE BRIEFLY

Typical winter. Spring kicked off with a cool March resulting in a longer time till budbreak completion, while the dry conditions with significant diurnal variation of April and May led to an early (by 1 week) flowering. Summer started with hail on 12 June, decreasing the overall production depending on the area. The next 2 months were characterized by long heatwaves and dry conditions; the rapid development of veraison in early August was a most positive sign. Since September, weather conditions went back to typical, even ideal standards for the full ripening of Xinomavros. The grapes were handpicked from late September until mid-October 2021.

WINEMAKING

The grapes are cooled at 10 °C and proceed to rigorous grape selection on conveyor belt. Cold soaking for 6 days at low temperatures followed by fermentation in stainless steel tanks at temperatures of 20 – 23 °C for 12 to 15 days. Malolactic fermentation and maturation in mainly French oak barrels of 225 and 500 liters in a combination of new and old use (3rd to 5th fill) for 12 months. The first blend is made on the 6th month of maturation, the final one before bottling.

Alcohol by volume (ABV): 14%	Total acidity (TA): 5.6 gr/l
pH: 3.57	Residual sugars (RS): 1.9 gr/l

TASTING NOTE

Garnet red, typical color to Xinomavro. Vibrant red and black fruit on the nose, with aromas of strawberry, cherry, and plums. A crisp and fruit-forward mouth with delicate notes of sweet spices and tobacco. Medium body with good acidity and smooth tannins adding structure and leading to a pleasant finish.