



Tsantali NAOUSSA

Appellation: Protected Designation of Origin Naoussa
Type: Red dry wine
Varieties: Xinomavro 100%

2018 vintage

Tasting note

Vibrant ruby red color. The nose is fruit-forward with ripe red berries and notes of sweet herbs. Medium-bodied and dry on the palate with fruity and spicy flavors. The oak is well integrated. Medium finish.

Technical info

Alcohol by volume (%) 12.35 Total acidity (*gr tartaric acid/lt*) 4.91
Residual sugars (*gr/lt*) 1.9 pH 3.6

The vineyard

Location: Naoussa, Strantzia
Imathia, Northern Greece
Total area: 20 ha approx.
12 ha planted in 1973 - 8 ha (re)planted in 2006
Altitude: 180 – 190 meters
Age of vines: Up to 42 years
Planting method: Linear
Training system: Royat (double sided)
Soil: Mostly clay with sand. Loam in fewer parts.
Organic matter: 1.8%

Winemaking

Harvest starts at the end of September until beginning of October.
The vinification takes place at the Tsantali winery near the village of Strantzia in the Naoussa region. The grapes are handpicked and sorted on a conveyor belt before crush. 3 days pre-fermentation cold soak at 8-10° C
The must undergoes 12-15 days fermentation at controlled temperatures of no more than 26°C. Pumping over during fermentation.
Malolactic fermentation in the tank.

Maturation: 12 months in 300 Lt barrels

Barrels: 95% French oak (20% new and 80% 2nd and 3rd fill) - 5% American oak

Further ageing in the bottle before release.

