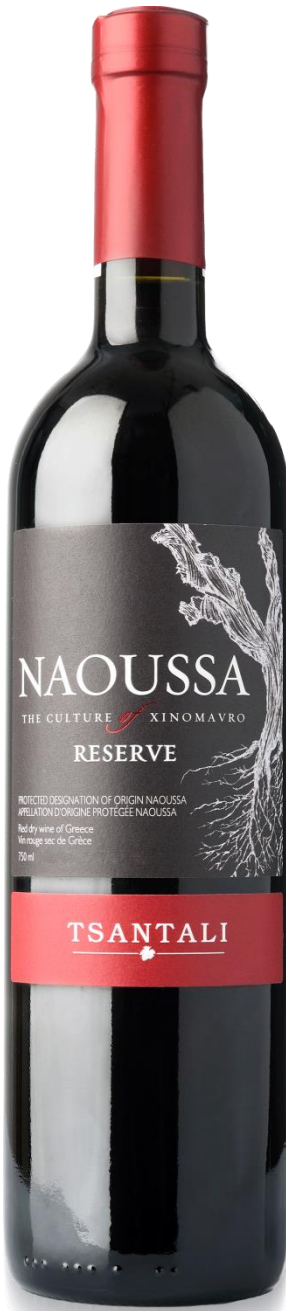




Tsantali NAOUSSA RESERVE

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



2016 vintage

Tasting note

Deep ruby red color with tawny hues. Fruit-driven nose with hints of tobacco and cocoa. Juicy palate with black fruit, black olive paste and sweet smoke. Smooth tannins and well-integrated oak. Medium to long finish.

Technical info

Alcohol by volume (%) 13.2 Total acidity (*gr tartaric acid/lt*) 4.95
Residual sugars (*gr/lt*) 2.7 pH 3.54

Awards & Scores

SOMMELIERS CHOICE AWARDS 2022 – Silver medal / 87 pts
BERLINER WEIN TROPHY 2022 - Gold medal
BERLINER WEIN TROPHY 2021 - Gold medal

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

Hand-harvested grapes. Skin maceration at 8-10° C for approx. 3 days
Fermentation at max 26° C for 12-15 days. Pumping over during fermentation.
Malolactic fermentation in the tank.

Maturation: 16 months in 300Lt barrels
Barrels: 95% French oak (30% new – 70% 2nd and 3rd fill)
5% American oak (100% 2nd and 3rd fill)
Further ageing in the bottle before release.

