



Tsantali RAPSANI GRANDE RESERVE

Appellation: Protected Designation of Origin Rapsani
Type: Red dry wine
Varieties: Xinomavro (1/3), Krassato (1/3), Stavroto (1/3)

2012 vintage

Tasting note

Deep red color with tawny hues. The nose is dominated by vegetal and earthy aromas with ripe black fruit and vanilla on the background. The palate is dry, rich in robust tannins with acidity that balances the ripe fruit and the sweet spices. The oak is well integrated. Long and complex finish.

Technical info

Alcohol by volume (%) 13.4 Total acidity (gr tartaric acid/lt) 5.0
Residual sugars (gr/lt) 1.9 pH 3.58

Awards & Scores

SOMMELIERS CHOICE AWARDS US 2020 – Silver (89 points)
BACCHUS Magazine June 2020 / Alain Lebel - 91 points
TEXSOM IWA 2020 - **Platinum / Judges' Selection**
Thessaloniki International Wine Competition 2020 - Silver
SOMMELIERS CHOICE AWARDS US 2019 - Silver / 76 points
TEXSOM IWA 2019 - Silver
MUNDUS VINI (Spring Tasting) 2018 - Gold

The vineyard

Location: PDO Rapsani zone, SE slopes of Mt Olympus Thessaly,
Northern Greece
Total area: 90 ha approx.

Grapes from SUB-ZONE C (5 ha / protected from eradication)

Altitude: 500 – 800 meters
Age of vines: Up to 35 years
Planting method: Mainly blended fields
Training system: Mainly bush vines
Soil: Clay loam / Schist-based sub-soil
Organic matter: 1%

Winemaking

Harvest: handpicked at mid-October.

The winemaking emphasizes in long extraction and oxygenation aiming at the full exploitation of the phenolic and of the aromatic dynamics of the grapes. Traditional fermentation (10-12 days) in open top cement tanks. Malolactic fermentation.

Maturation: 18 months in French oak barrels 300 Lt (40% new – 60% 2nd and 3rd fill)

Ageing: At least 18 months in the bottle before release

