

Tsantali RAPSANI GRANDE RESERVE

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

2014 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 (%) 13.3 Total acidity (*gr tartaric acid/lt*) 4.95
 Residual sugars (*gr/lt*) 2.7 pH 3.66

Awards & Scores

Thessaloniki International Wine Competition 2022 – Silver (90 pts)
 Thessaloniki International Wine Competition 2021 - Bronze (86 pts)
 MUNDUS VINI (Spring Tasting) 2019 – Gold
 BERLINER WEIN TROPHY (Spring Tasting) 2019 – Silver

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

