



Tsantali RAPSANI 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

Ruby red color. Aromas of juicy blackberries and plums with elegant notes of spices, leather and licorice. The palate is round and rich with balanced acidity and lingering tannins. Medium to long finish.

Technical info

Alcohol by volume (%) 13.1 Total acidity (*gr tartaric acid/lt*) 5.17
Residual sugars (*gr/lt*) 1.9 pH 3.63

Awards & Scores

Robert Parker's Wine Advocate (June 2017) – 86 points

The vineyard

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

Grapes from SUB-ZONE B

Altitude: 250 – 500 meters
Age of vines: Up to 30 years
Planting method: Varietal fields and blended fields
Training system: Royat (double sided) and bush vines
Soil: Clay loam / Schist-based sub-soil
Organic matter: 1-1.5%

Winemaking

Harvest: handpicked at the end of September – mid October.
Traditional fermentation for 8-10 days in open top cement tanks.
Ferments are hand plunged twice or even 3 times per day in order to achieve a gentle extraction. Malolactic fermentation.

Maturation: 12 months in French oak barrels 300 Lt (40% new – 60% 2nd and 3rd fill)

Ageing: At least 12 months in the bottle before release