

## Tsantali RAPSANI RESERVE

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

### 2016 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 (%) 12.8    Total acidity (*gr tartaric acid/lt*) 4.93  
 Residual sugars (*gr/lt*) 2.6    pH 3.72

#### Awards & Scores

Thessaloniki International Wine Competition 2022 – Gold (91 pts)  
 Thessaloniki International Wine Competition 2021 – Bronze (85 pts)  
 SOMMELIERS CHOICE AWARDS US 2020 – Gold (91 pts)  
 ROBERT PARKER's WINE ADVOCATE (End of August 2020) – 90 pts  
 TEXSOM IWA 2020 - Silver  
 Thessaloniki International Wine Competition 2020 - Silver  
 MUNDUS VINI (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 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 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

