

Xinomavro Naoussa



Origin

Country	Greece
Wine Region	Naoussa
Winery	Boutari

Technical Data

Grape Varieties	Xinomavro
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Technical Cork

Vinification	Cold maceration for 24 hours Controlled alcoholic fermentation with selected yeast at 20-27 C. A gentle extraction with few pump overs before starting fermentation for 7 to 10 days, followed by malolactic fermentation.
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Ageing	In old French oak barrels for 12 months.
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Description

In Brief	The name "Xinomavro" comes from the words "xino" (meaning sour) and "mavro" (meaning black). Xinomavro has a very surprising personality. The wines tend to rise to prominence with ageing and are bright red in colour, with firm tannins, tight structure, bright acidity and truly elegant. The essence of the Xinomavro character is the complexity of red fruit aromas as well as hints of flowers, tomatoes, olives, dried prunes, tobacco and nuts. Wood-aging becomes evident in the subtle hints of spices. The bottle aging potential of these wines is also truly remarkable.
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Tasting notes	A wine with translucent but deep red colour. On the nose: a plethora of fresh aromas dominated by red ripe fruit - red berries, red ripe cherries and a hint of sundried tomatoes and dark plums. The complexity on the nose is enhanced by a touch of cinnamon, black pepper, black olive and very subtle vanilla notes. Rich and full-bodied on the palate with very good balance between acidity and the intense crunchy tannins which soften over the years. Ideal for extended cellaring.
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Food Pairing	Always at the Greek table for almost a century, this wine fits perfectly with everyday food and traditional Greek dishes.
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Notes

