



TSANTALI Naousa 2008

Location: The appellation area of Naousa is the most famous red wine region of Makedonia and one of the most beautiful Greek vineyards.

Soil: Deep sandy-clay with average water permeability, rich in magnesium.

Sub-soil: Calcareous

Climate: Excellent for viticulture, with many hours of sunlight and abundant rainfall.

Varietal composition: Xinomavro

Harvest: End of September until beginning of October.

Classification: Naousa Protected Designation of Origin

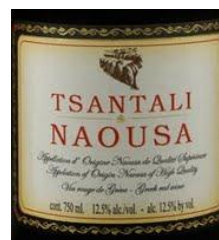
Vinification techniques: The vinification takes place at the Tsantali winery near the village of Stranza in the Naousa region. It is the classical red method and the maceration lasts for an average of 6 days. The temperature is controlled between 26-30 oC.

Ageing: In small oak French casks for 12 months and then in leaning bottles. A wine suitable for long term ageing.

Character: A full-bodied wine, ruby-red in appearance, with aromas of ripe berries accented by new oak, well balanced with an elegant long finish.

Serving suggestions: A wine recommended with most traditional Greek meat dishes like "Yiouvetsi" (Oven-baked lamb or beef with macaroni in tomato sauce), barbecued meats in spicy sauces and Feta cheese.

Serving temperature: Best served at 19°C.



Este rótulo estava colado em baixo do acima reproduzido.

Peito de frango grelhado com saladas verdes. Almoço em 10/03/2012.