



PROTECTED DESIGNATION OF ORIGIN NAOUSSA

About the wine...

Naoussa has been and is still one of the few classic reds from Greece.

Depending on the aging philosophy, you will find Naoussa, Naoussa Reserve and Naoussa Grande Reserve, the traditional Naoussa range established with the V.Q.P.R.D. system.

Wine region

NAOUSSA viticultural region, north-western Macedonia.

Soil

Clayey and chalky.

Vineyards

Linear and developed at double lanyard

Planting density

2.700 - 3.500 plants per hectare

Maximum authorised yield

10.000-Kg grapes per hectare

Harvest date

22/09 - 11/10/2008

Type

Red, dry quality wine.

Grape variety

Xinomavro 100%

Vinification

Selection of vineyards, attentive grape harvest in containers of 20 Kg capacity in order to avoid crushing and oxidation during transportation.

Classical method of red wine vinification with extraction of 5-6 days at $28-30^{\circ}$ C.

Defermentation, malo-lactic fermentation.

Ageing

The ageing of the wine takes place in controlled conditions of temperature and humidity

Ageing in French oak barrels for one year, bottling and bottle ageing for 6 months before the release.

First vintage

1994

Oenologists

Nikolaos Bersos - Anastou Tomas

Tasting notes

Bouquet

Its colour is bright red

Palate

The first impression in its aroma is that of the barrel's wood, while notes of white pepper and cumin start to develop discreetly.

Tasting temperature

In the mouth it seems young with pungent tannins which create however, a pleasant ensemble. Warm mouth-feel with good acidity, firm tannins, and lingering red fruit and spice.

Food pairing

Around 20°C

Cellar

Ideally paired with rich dishes; grilled or stewed (veal & casseroles), yellow, spicy cheeses, or fricassee of lamb with lettuce

Alcohol	12.5 % vol
Residual sugar	1,8 g/l
Total acidity	5,6 g/l
рН	3,4

Safra 2013. EXPOVINIS 2016, São Paulo 14 a 16/06/2016.