

<http://www.vaeni-naoussa.com/en/naoussa-grande-reserve>



Naoussa Grande Reserve

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

26/09 -09/10/2006

Harvest report

2000 can be characterized as one of the best years.

The climate conditions were for approximately all Greece very positive for the wine sector.

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°C, defermentation and malolactic fermentation.

Ageing

The ageing of the wine takes place in controlled conditions of temperature and humidity, for two years in French oak barrels and then for at least, two years in bottle.

First vintage

1984

Production

25 000 bottles

Oenologists

Nikolaos Bersos - Anastou Tomas

Tasting notes

Appearance

Garnet to orange brown in colour

Bouquet

A truly typical NAOUSSA from the noble variety Xinomavro.

The nose is big yet elegant with aromas, which will reveal themselves if you let the wine breath for one hour.

Palate

A balanced wine with round full body taste and velvet impression in mouth

This a robust wine characterised by an abundance of mature tannins and long finish.

Tasting temperature

20°C, could be decanted to express its all richness.

Food pairing

To accompany game, red meat and sharp cheeses

Cellar

It possesses a well rounded body and strength for a bit more aging (3 - 5 years)

Alcohol	13 % vol
Residual sugar	1,8 g/l
Total acidity	5,8 g/l
pH	3,4