

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



Damaskinos

PROTECTED DESIGNATION OF ORIGIN NAOUSSA

About the wine...

Damaskinos means aromas of prune in Greek, this wine got its name from these aromas prune that you can find in it

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

Harvested

18/09 - 07/10/2006

Type

Red, dry, vin de garde

Grape variety

Xinomavro 100%

Vinification

The traditional red vinification is ideally combined with modern techniques enhancing the quality potential of the variety.

Fermentation is performing in stainless tanks at 28-32°C.

The desirable colour is performed with 5-7 days of extraction.

Malo-lactic fermentation follows the end of alcoholic fermentation.

Ageing

The ageing of the wine takes place under controlled conditions of temperature and humidity, for 18 months in French oak barrels from which. 6 months in selected first use French oak barrels with heavy burn.
Final ageing in bottle.

Tasting notes**Appearance**

Deep red colour with auburn sheen.

Bouquet

In the nose, dominates aromas of dry fruits, cinnamon and note of wood. By stirring the wine we have vanilla, tomato, olive and chocolate aromas.

Palate

Robust wine, complex with rich body, conserving a persistent but calm coarseness due to soft and well structured tannins.
The finish is smooth and leaves an after taste of black fruits and presence of lively tannins.

Tasting temperature

Around 20°C, it is good to decant so as to appreciate its whole complexity

Food pairing

This rich “vin de garde” with a complex character will be an excellent partner to lamb and other red meats and spicy cheese

Cellar

Between 5 to 8 years

| | |
|----------------|------------------|
| Alcohol | 13 % vol. |
| Residual sugar | 1,8 g/l |
| Total acidity | 5,7 g/l |
| pH | 3,3 |

Safra 2011. EXPOVINIS 2016, São Paulo 14 a 16/06/2016.