



Natalie's Score: 89/100

Full-bodied, smooth and juicy with aromas of dried red fruits. Lots of acidity for a wide range of dishes from lamb with rosemary to pork tenderloin. Earthy and dry. Classic Old World style, not fruit-forward. Some dark spices on the finish makes it ideal for hearty meat dishes. This has the signature of Xinomavro, the leading red grape in modern Greek wines, with cedar and black olive notes. Loads of mouth-watering acidity for lamb. Excellent for the price. The Naoussa gets about 1 year aging in French oak barrels. The Chief Oenologist Yiannis Voyatzis has a deft hand on this wine.

Xinomavro food pairings: lamb, pizza, planked salmon, paté.

Heavenly Hamburger Wine (</winepicks/search/?dosearch=set&winecategory=22>)

This Boutari Naoussa Xinomavro 2012 was reviewed on **August 8, 2015** (</winepicks/search/?dosearch=set&jmp=set&reviewdate=674>) by **Natalie MacLean** (<https://plus.google.com/104797315107900494597?rel=author>)

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Safra 2014. Happy Hour em Tessalonika/GR, 24/10/2016.