

BOUTARI

## WINE MAKER COMMENTS

**VISUAL:** Deep red, with bright hues and an intense personality

**AROMA:** A rich bouquet of ripe red fruit, raspberry, sun dried tomato and plum, coexisting with the aromas of cinnamon, pepper, black olives and wood.

**TASTE:** A rich body with good balance and structure, in the mouth it is soft, without bitterness or harsh tannins.

**DISHES:** Red meat, pasta with red spicy sauce, cheese, traditional Greek dishes

**TEMPERATURE FOR SERVING:** 16-20°C



## VITICULTURE DETAILS

**TYPE OF SOIL:** varied soil type from acid schistose to high in lime and clay

**AVERAGE AGE OF VINES:** About 30 - 50 years

**AVERAGE YIELD:** 10.000 kg/ha

## WINEMAKING PROCESS

Cold soak for 24 hours, "bleeding out" of rose depending on year, controlled alcoholic fermentation with selected yeast strain at 20-27C, soft maceration with intense turnovers before onset of fermentation, malolactic fermentation, French oak barrels for 12 months

## NAOUSSA BOUTARI 2017

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**VARIETIES:** 100% Xinomavro

**VINTAGE:** 2017

**REGION:** Naoussa

**COUNTRY:** Greece

**CERTIFICATION:** PDO Naoussa – Protected Designation of Origin

## ANALYTIC DETAILS

**ALCOHOL:** 12,9%

**VOLATILE ACIDITY:** 10.5 meq/lit acetic acid

**TOTAL ACIDITY:** 5.4 gr/lit tartaric acid

**pH:** 3.66

**RESIDUAL SUGARS:** 2.8 gr/lit

**TOTAL SO<sub>2</sub>:** 109 ppm