



## RAMNISTA SINGLE VINEYARD

**Variety:** Xinomavro 100% (old vines)

**Vintage:** 2015

**Type:** Dry Red

**Category:** PDO Naoussa

**Origin:** Selected vineyard blocks within the private vineyards in Yiannakohori

**Estate Grown:** 100% / Single Vineyard

**Cellaring:** 218 months in 225-lt and 500-lt French and American oak casks plus further ageing in bottle for another 6 months

**Ageing Potential:** 10-15 years

**Analysis:** Alc. 13% Volatile Acidity: 0,57 g/l

**Total Acidity:** 5,4 g/l pH: 3,42 Residual Sugars: 2,7 g/l

### » • CHARACTER

Aromas of strawberry, cherry and rose, in combination with fine vanilla notes from oak maturation. Although youthful, the wine's aromatic power and tannic structure reveal strong character and great aging potential, thanks to an outstanding vintage. A typical expression of Ramnista that will need about 1 hour of decanting before we enjoy it in its first years. Rare aromatic complexity with intense tannin structure and robust acidity. An excellent pair for red meat and game.

### » • VINEYARD

The vineyards used for Ramnista have an overall southeast exposure at an altitude of 280-330 m. The estate is divided into a mosaic of 30 vineyard blocks of different mesoclimates with varying exposure, orientation, slope, soil type, rootstock, vine density and age, demanding tailor-made viticultural practices for each vineyard block. Rainfall is abundant during the winter months, but summers are so dry that regulated drip irrigation is applied to prevent water stress. Vine density ranges from 3,500 to 4,000 per hectare and the average crop yield is maintained below 2.5 kg per vine. About 5% of the estate is planted with various rare indigenous and international varieties for experimental purposes. For "Ramnista" we use grapes mostly from the vineyard blocks in the lower pH range and with lighter soil types to maximize the aromatic intensity and complexity. Moreover most of these blocks are closest to the nearby forest, where the more humid mesoclimate leads to a more tempered ripening pace.

### » • VINIFICATION

The grapes are handpicked and sorted on a conveyor belt before crush. After a six-day pre-fermentation cold soak at 8-10° C, the must undergoes a 12-15 day vinification at controlled temperatures. Fermentation temperature does not exceed 25°C. Roughly one third of the wine ferments in open-top tanks with pigeage. The final blend is made five months after harvest and the last racking takes place about six months later. We use both French and American oak, new oak up to 25%, and about 25% 500-lt casks. We filter very lightly.