



## RAMNISTA SINGLE VINEYARD

**Varieties:** 100% Xinomavro

**Harvest:** 2016

**Estate Grown:** 100%

**Type:** Dry Red

**Category:** P.D.O. Naoussa

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

**Cellaring:** 16 months in 225-lt and 500-lt French and American oak casks plus further ageing in bottle for another 8 months

**Ageing Potential:** 10-15 years

**Analytic Characteristics:** Alcohol: 13,7%,  
Volatile Acidity: 0,58 g/l, Total Acidity: 5,5 g/l, pH: 3,38,  
Residual sugar: 2,5 g/l

### » • CHARACTER

An aromatic complex wine which combines powerfully fresh red fruits and notes of rose, make up the new vintage of 2016 Ramnista. On the palate, gentle tannins and round mouth feel, with distinctive sense of the oak barrel. The unexpected full body and robust acidity showcase a great wine with ageing potential up to 15 years.

### » • 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 42 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. For Ramnista we use grapes mostly from the vineyard blocks of lower pH and with lighter soil type in order to maximize the aromatic intensity and complexity.

### » • VINIFICATION

The grapes are carefully handpicked and sorted on a conveyor belt before crush. The 2016 Ramnista was fermented for the first time in 5000-lt wooden casks (French oak) under total controlled temperatures. In order to enhance the wine, the pigeage method is applied where the grape solids are pushed back into the wine for the proper extraction of color, flavor and tannins. The final blend is made five months after harvest and the last racking takes place about eight months later.