

NAOUSSA CUVÉE VILLAGES



Variety: XINOMAVRO 100%

Vintage: 2021

Type: Dry Red / Vegan

Classification: PDO Naoussa

Technical Analysis:

Alcohol (ABV): 14.5%

pH: 3.57

Total acidity (TA): 5.6 g/lt,

Residual sugar (RS): 1.9 g/lt



VINEYARD

The zone of Naoussa, at the eastern foothills of Mount Vermio in Macedonia, covers an area of 400 hectares ranging in altitude from 80 to 280 meters. The climate of the region is continental Mediterranean with mild winters, relatively warm summers and a total annual rainfall of around 650 mm. For Naoussa Cuvée Villages, selected young vine plots of the KIR-YIANNI Estate and cooperating vine growers from Naoussa area are used which they show a strong aromatic potential and are mainly found in soils of light to medium mechanical composition and lower pH.

WINEMAKING

The grapes are handpicked and sorted on a conveyor belt before crush. The grapes are first cooled at 10°C and after stainless steel tanks are used. To produce a strongly aromatic and less tannic wine, there is a 6-days of cold soak extraction at 8-10°C and then the must ferments for 12-15 days at a controlled temperature between 20-23°C. Then, the wine is transferred to oak barrels for malolactic fermentation and maturation. The first blend is made during the 6th month of maturation and the final blend is made after 12 months before bottling.

TASTING NOTE

The wine is light ruby. It has intense aromatic profile, characterized by red fruits like cherry and strawberry. On the palate, is light and fresh with soft tannins and medium body. It can be enjoyed pleasantly on its own or it can be paired with cheese, red sauces and cold cuts.