



DIAPOROS SINGLE VINEYARD

Variety: Xinomavro 87%, Syrah 13%

Vintage: 2016

Type: Dry Red

Category: PGI Imathia

Origin: Block #5 of the Yianakohori vineyard in Naousa

Estate Grown: 100% / Single Vineyard

Cellaring: 22 months in French oak barrels
(50% new and 50% second use) of 225 and 500 lit.

Aging Potential: 10-15 years

Analysis: Alc. 13,9% Volatile Acidity: 0,60 g/l

Total Acidity: 6,0 g/l pH 3,31 Residual Sugars: 3,1 g/l

» • CHARACTER

Diaporos 2016 has deep red color with purple hues. The nose shows a complex aromatic character composed of successive layers of vanilla and chocolate notes from oak aging, and strawberry aromas typical of a young Xinomavro enhanced with floral hints, such as violet. The Syrah adds a spicy character while prolongs the aftertaste. The intense acidity adds zing to the rich, concentrated body, while the flavor intensity and the robust structure of the wine are a promise of a long aging potential.

» • VINEYARD

The Yianakohori Vineyard has an overall southeast exposure at an altitude of 120-280 m. The Estate is divided into a mosaic of 42 vineyard blocks of different microclimate with varying exposure, orientation, slope, soil type, rootstock, vine density and age. Almost all exposures and soil types are encountered within the Estate 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. About 5% of the estate is planted with various rare indigenous and international varieties for experimental purposes. The grapes for Diaporos are sourced from the "heart" of Block #5 of the Yianakohori Vineyard, just over a small lake, a Kir-Yianni landmark. The slope of Block #5 has an inclination of 15%, the soil is loam clay with a very high pH, suitable for the production of full bodied Xinomavro. The average crop yield in this block does not exceed 650 kg/ha. Grape bunches are always loose, with very small berries and quite often, like in 2005, with a complete lack of seeds.

» • VINIFICATION

After a seven-day pre-fermentation cold soak at 8-10°C, the must undergoes a 10-15 day fermentation at controlled temperatures in open tanks with automatic pigeage devices. Fermentation and post-fermentation temperatures lie between 23-26°C. This process aims at stabilizing the color of Xinomavro and at softening its tannins. All of the wine finishes off its malolactic fermentation in new French barrels, which offer micro-oxygenation conditions, while frequent batonnage is applied.