

## NAOUSSA Cuvée Villages 2022

Variety: Xinomavro (100%)  
 Type: Dry red wine/ Vegan certified  
 Appellation: PDO Naoussa



### VINEYARD: THE PDO ZONE OF NAOUSSA

As stated on the label (*Cuvée Villages*), our NAOUSSA is produced from a strict selection of Xinomavros grown on both our Estate (younger vines) and small vine growers' parcels around the different areas of the PDO zone. The villages of Naoussa offer a most interesting diversification on their hilly terrain in terms of altitude, slope, soil structure, orientation etc. These conditions shape an intriguing mixture of meso-climates.

Our NAOUSSA Cuvée Villages is a wine enthusiast's introduction to the great richness of the viti-vini traditions of the region, featuring at the same time, the dynamics of Xinomavro at its heartland-terroir.

### 2022: THE VINTAGE BRIEFLY

The cold winter with the snowy mountain tops and the rain contributed to the increase of the bud fertility, as well as the enrichment of the aqueous horizon with water. Spring started colder and carried on drier than usual leading to a later, even bud break. Summer was mild apart from a heatwave in the first half of August, while September kicked off with heavy rain (100mm) and continued with almost 40 days of high day temperatures and cool nights. The harvest of Xinomavro started at the end of September.

### WINEMAKING

The grapes are cooled at 10 °C and proceed to rigorous grape selection on conveyor belt. Cold soaking for 6 days at low temperatures followed by fermentation in stainless steel tanks at temperatures of 20 – 23 °C for 12 to 15 days. Malolactic fermentation and maturation in mainly French oak barrels of 225 and 500 liters in a combination of new and old use (3<sup>rd</sup> to 5<sup>th</sup> fill) for 12 months. The first blend is made on the 6<sup>th</sup> month of maturation. After bottling, the wine stays in the cellar for a year before market release.

|                                |                                 |
|--------------------------------|---------------------------------|
| Alcohol by volume (ABV): 14.5% | Total acidity (TA): 5.9 gr/lt   |
| pH: 3.55                       | Residual sugars (RS): 1.9 gr/lt |

### TASTING NOTE

Garnet red, typical color to Xinomavro. Vibrant red and black fruit on the nose, with aromas of strawberry, cherry, and plums. A crisp and fruit-forward mouth with delicate notes of sweet spices and tobacco. Full body with good acidity and smooth tannins adding structure and leading to a pleasant finish.

### DISTINCTIONS

Gold Medal at the Mundus Vini International Wine Awards 2025.