



NAOUSSA XINOMAVRO

PDO Naoussa

Cavino S. A., Achaia, Greece

LCBO # 15483 | 12.0% alc./vol. | \$14.60

Wine has a deep ruby red colour with a rich bouquet of spices, sun dried tomatoes and red berries on the nose. It is well-balanced with medium acidity and medium-plus tannins. With its fruity aftertaste, best enjoyed with pasta, grilled dishes & hard cheeses.

*"A light and vibrant xinomavro with little extraction meant for immediate consumption. Still with some tannic grip that is characteristic of the variety but it isn't biting or astringent. Offering an **abundance of juicy red fruit, very delicate spice and notable drinkability.** Best served slightly chilled."*

(Sara d'Amato on 2017 vintage, Wine Align, 2020)

Terroir:

Crafted from indigenous Xinomavro grapes grown in the selected vineyards of Naoussa (Naoyssa) in North West Greece in the heart of the ancient kingdom of Alexandre the Great.



Vinification:

Harvest at the end of September. The must stay in contact with the skins until the end of the fermentation. Malolactic fermentation in stainless steel tanks followed by oak aging.

Variety: Xinomavro 100%

Residual sugar: 5 g/L

Serving suggestion and food pairing: Serve at 15°C with grilled meats, ratatouille, lasagne or pasta with red sauces, aged cheese. A perfect match for Mediterranean cuisine.

Sara d'Amato, Wine Align (17vntg)

87p