



KLIMA 100%, Xinomavro, PDO Amyndeo

Pavlou Estate, Florina, Greece

eCommerce # 449057 | 13.0% alc./vol. | \$21.80

Tasting notes:

Aromatic bouquet reminiscent of wildflowers, forest berries, and spicy, peppery notes.

This has a Pinot-like elegance, with pretty spice, dried cherry and berry flavors. Structured and balanced, with notes of sandalwood on the finish.

(Kim Marcus, Wine Spectator)

From a new winery in Amyndeo, this is light but spot-on Xinomavro, chewy with spice, cherries and ferrous tannins. It's a terrific weight for summer drinking with grilled salmon. (Wine Spectator, Best Buy category)

Terroir:

Agios Panteleimon – Amyndeon is located in the northwestern corner of Greece, at an altitude of 650 meters ASL, approximately 120 kms West of Thessaloniki. The hills of Agios Panteleimon are nestled between two lakes: Lake Petres and Lake Vegoritis.



Vinification:

Grapes are harvested manually in 20 kg “cassettes”. Fermentation takes place in stainless steel vats under computerized temperature control for approximately two weeks. Indigenous (natural) yeast from the grapes is used. The wine is aged in medium-toasted French and US oak barriques (225L) before bottling.

Variety: Xinomavro 100%

Residual Sugar: 1 g/L

Serving suggestion and food pairing: Serve at 18°C. Perfect accompaniment for grilled meats, marinated vegetables, soft cheeses and pasta with red sauces.

Wine Spectator Magazine'07 (06vntg)

87p

International Wine & Spirit competition'08 (06vntg)

Bronze

AWC Vienna'08 (06vntg)

Silver

Wine Spectator Magazine'07 (05vntg)

87p

