



THYMIOPOULOS
VINEYARDS

EARTH AND SKY

ΓΗ ΚΑΙ ΟΥΡΑΝΟΣ - TERRE ET CIEL

2020

VINEYARDS

Blend of the best parcels of the estate, 45 years old, certified organic. 70% are located around Trilofos village. 30% comes from the surroundings of Fytia village.

ALTITUDE

Trilofos: 150 - 250 metres
Fytia: 450 - 650 metres

SOIL

Limestone with schist and clay top-soil.

MICROCLIMATE

Warm climate tempered by the Mediterranean winds and by the air flowing down from Vermio mountain play a determinant role in the ripening period, protecting the grapes by maintaining low temperatures. High altitude and big diurnal range around

Fytia village add complexity and finesse to the blend.

HARVEST

20 September - 10 October

VINIFICATION

Grapes are 60% de-stemmed, macerated for 40 days and fermentation has been completed with indigenous yeasts.

MATURATION

18 months in third-use, 500-litre French oak barrels.

TYPE:
RED DRY WINE

CATEGORY:
P.D.O. NAOUSSA

VARIETY: -
100% XINOMAVRO

ALCOHOL:
13,5%



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