ROSE DE XINOMAVRO

2020

VINEYARDS

The vineyards are located around the village of Fyteia at an altitude of 500m. The vines are youngand non-irrigated

SOIL

Schist and Granite

MICROCLIMATE

The microclimate in Naoussa region is warm continental with the cooling winds from Mt Vermio being crucial for the quality of the grapes. The higher altitude around the village of Fyteia provides lower temperatures. In addition, the big diurnal range during the ripening season retains freshness and elegance into the wines.

HARVEST

10th of October

VINIFICATION

Rose de Xinomavro grapes are hand- picked, destemmed and maceration lasts for 12 hours. Fermentation is taking place in stainless-steel tanks, with wild yeasts and it lasts for 5 to 6 months.

MATURATION

Second use oak barrels (500L) for 4 months.



CLASSIFICATION: P.G.I. MACEDONIA, GREECE

VARIETY: **100% XINOMAVRO**

ALCOHOL: 13,0%



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