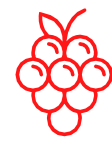


# RED

50% Xinomavro–30%Limniona-20%Mavroudi



## Viticulture–Winemaking:

Beginning with a careful sorting, grapes are placed in stainless steel tanks, old open top barrels and concrete tanks. After a short cold-soak, a slow fermentation takes place.

Aging takes place in old barrels, concrete and stainless steel tanks. After 9 months on its fine lees, the wine is ready for blending and bottling. No new oak is used in order to preserve the purity of the fruit.



## Tasting notes:

This beautiful summer red has an intensively fruit-driven nose with aromas of cherry, fresh berries and a hint of tomato leaves. The palate is well balanced, smooth and fruity, where Xinomavro gives freshness and intensity & shows good vibrancy on the finish.



## Food Matching:

Perfectly served with grilled meats, cold cuts and cheese. Its unique structure makes it good with spicy sauces as well.



## “APLA” Family:

Nikos Karatzas founded OENOPS WINES PC in 2015 and it is the most newly established winery in the region of Drama. Its main purpose is to produce high quality wines in limited quantities. The grapes come from personally selected vineyards from Drama and Macedonia in general, that are cultivated from ambitious winegrowers.



## Technical characteristics:

COMPOSITION	XINOMAVRO, LIMNIONA, MAVROUDI
REGION	MACEDONIA, THESSALY, THRACE
VINEAGE	15-50 YEARS OLD
ALCOHOL	12, 8%

# RED

50% Xinomavro–30% Limniona-20% Mavroudi



## Awards

2018	AWARDS
THESSALONIKI WINE COMPETITION	SILVER
2019	AWARDS
THESSALONIKI WINE COMPETITION	GOLD
BERLINER WINE TROPHY	
DECANTER	SILVER
2021	AWARDS
DECANTER	90P SILVER
THESSALONIKI WINE COMPETITION	95P GOLD
2022	AWARDS
BERLINER WINE TROPHY	GOLD