



LIMNIONA



Viticulture—Winemaking:

This pure form of Limniona comes from vineyards over 30 years old, from mountainous vineyards of Thessaly. The rather early harvest of the grapes gives us a profile marked by natural acidity and fresh fruit aromas. Fermentation takes place in amphorae and oak barrels of 500 liters, while aging on fine lees, for 10 months, takes place in concrete tanks, amphorae and big barrels.

Another Oenops wine with native yeast which is bottled unfiltered.



Tasting notes:

In the glass we see a moderate ruby color. Aromas of cherries and gooseberries develop on the nose. In the background, we have notes of acacia flowers and spices. Limniona is fresh and fruity in the mouth, with a spicy character. It has crisp acidity, slim body and velvety tannins.



Food Matching:

Served as a great match for rib-eye, pasta with tomato sauce and pork in the oven.



“DOTS” Family:

The “Dots family” consists of single-varietal wines from indigenous varieties; it is named this way after its illusional label of dots where one can find the name of the variety the wine is made from. Exceptional terroirs, minimal intervention viticulture, and wine making with a unique goal: to express clearly and honestly each variety’s character.



Technical Characteristics

COMPOSITION

LIMNIONA

VINEYARD

KARDITSA

VINEAGE

>30YEARS OLD

ALCOHOL

12,8 %





LIMNIONA



Awards

2018		AWARDS
BALKANS INTERNATIONAL COMPETITION		GOLD
THESSALONIKI WINE COMPETITION		SILVER
2020		AWARDS
KARAKASIS MW		91P
2021		AWARDS
DECANTER		GOLD- 96P
THESSALONIKI WINE COMPETITION		GOLD