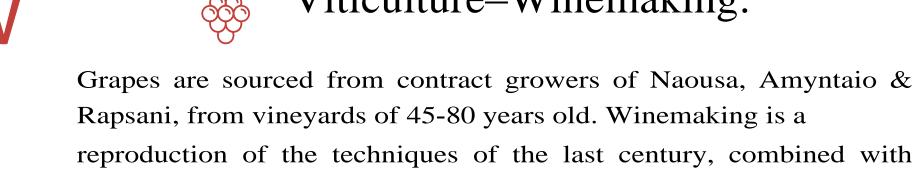


XINOMAVRAW



Viticulture–Winemaking:

Rapsani, from vineyards of 45-80 years old. Winemaking is a reproduction of the techniques of the last century, combined with modern expertise. The grapes are lightly crushed by hand, leaving a small percentage as whole-bunch for complexity. The vinification takes place in clay amphorae and concrete tanks, while the slow fermentation occurs spontaneously and is accompanied by restrained extraction. The wine matures for an additional 6 months in amphorae and old large barrels, thus gaining depth while maintaining its elegance. It is bottled without adding anything in any of its phases, unfiltered to keep the maximum of its natural character and elegance.



Tasting notes:

Its refined nose explodes from the first moment with notes of black cherry, pomegranate and gooseberry that are harmoniously complemented by aromas of flowers and some herbal notes. The complexity of the nose continues in the juicy mouth, with its elegant density, where the velvety tannins and the long, fruity after taste make a positive impression.



Food Matching:

Excellent combination with cooked and grilled, ribs, variety of cheeses and cold cuts as well as Asian cuisine.



"RAW" Family

The Family of "Raw" is a family of single-varietal of wines from 2 famous varieties of Northern Greece: Xinomavro and Roditis. Extreme terroir -focused, cold climates, very old vineyards (45-80 years old) stand out through viticulture and winemaking with zero interventions. Our goal is to clearly capture the variety and the soils from which it comes, trying hard to produce wines like our ancestors and to remain "invisible" in the end result.



Technical characteristics:



enops

COMPOSITION VINEYARD VINE AGE ALCOHOL

XINOMAVRO NAOUSA,AMYNTAIO,RAPSANI 45 - 80 YEARS OLD 12, 4 %



XINOMAVRAW



Awards

2020	AWARDS
DECANTER	SILVER
KARAKASIS	93P
50GWW	7TH
2021	AWARDS
DECANTER	SILVER-93P
THESSALONIKI WINE COMPETITION	GOLD
2022	AWARDS
BERLINERWEINTROPHY	GOLD

