



THYMIPOULOS
VINEYARDS



Rose de Xinomavro 2023

HARVEST

October 2023

VINIFICATION

Grapes are hand-picked, destemmed, macerated for 12 hours, fermented with wild yeasts in stainless-steel tanks for 5 to 6 months

MATURATION

4 months in 500-litre, second use oak barrels

VINEYARDS

Several parcels of non irrigated, young vines around the village of Fytia

ALTITUDE

Fytia: 450 - 650 metres

SOIL

Schist and granite

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.

TYPE: ROSE DRY WINE

CATEGORY: I.P.G. MACEDONIA

VARIETY: 100% XINOMAVRO

ALCOHOL: 12,5%