



THYMIOPOULOS  
VINEYARDS



# EARTH AND SKY ΓΗ ΚΑΙ ΟΥΡΑΝΟΣ | TERRE ET CIEL 2023

## HARVEST

20 September - 10 October

## VINIFICATION

Grapes are 60% de-stemmed, macerated for 40 days and fermentation has been completed with indigenous yeasts.

## MATURATION

18 months in third-use, 500-litre French oak barrels

## VINEYARDS

Blend of the best parcels of the estate, 45 years old, certified organic. 70% are located around Trilofos village. 30% comes from the surroundings of Fytia village. Fytia village adds complexity and finesse to the blend.

## ALTITUDE

Trilofos: 150 - 250 metres Fytia: 450 - 650 metres

## SOIL

Limestone with schist and clay top-soil.

## 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:** RED DRY WINE

**CATEGORY:** P.D.O.NAOUSSA

**VARIETY:** 100% XINOMAVRO

**ALCOHOL:** 13,5%