



THYMIPOULOS
WINERY

NAOUSSA THYMIPOULOS 2023



HARVEST:	October
VINIFICATION:	Grapes are hand-picked, 75% destemmed and macerated for 18 days, fermented in stainless steel tanks for 1 month
MATURATION:	4 months in 500-litre, second use oak barrels
VINEYARDS:	Higher altitude parcels around the village of Fytia and warmer, lower parcels adjacent to Trilofos village. Vines are 26 years old
ALTITUDE:	200-500 metres
SOIL:	Schist, limestone, clay
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:	13,0%



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