



THYMIOPOULOS  
WINERY

# ROSÉ DE XINOMAVRO 2024



<b>HARVEST:</b>	October 2024
<b>VINIFICATION:</b>	Grapes are hand-picked, destemmed, macerated for 12 hours, fermented with wild yeasts in stainless steel tanks for 5 to 6 months
<b>MATURATION:</b>	4 months in 500-litre, second use oak barrels
<b>VINEYARDS:</b>	Several parcels of non-irrigated, young vines around the village of Fytia
<b>ALTITUDE:</b>	Fytia: 450 - 650 meters
<b>SOIL:</b>	Schist and granite
<b>MICROCLIMATE:</b>	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.
<b>TYPE:</b>	ROSÉ DRY WINE
<b>CATEGORY:</b>	P.G.I. MACEDONIA
<b>VARIETY:</b>	100% XINOMAVRO
<b>ALCOHOL:</b>	12,5%



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