



THYMIPOULOS
WINERY

XINOMAVRO YOUNG VINES 2024



HARVEST:	19 September - 10 October
VINIFICATION:	Grapes are hand-picked, 75% destemmed, macerated for 12-15 days and fermented in stainless steel tanks for 3 months.
MATURATION:	8 months in concrete tanks.
VINEYARDS:	A blend of higher altitude parcels around the village of Fytia and the warmer, lower elevation parcels adjacent to the village of Trilofos. Vines are young and non-irrigated.
ALTITUDE:	200-500 metres
SOIL:	Schist, granite and limestone.
MICROCLIMATE:	Naoussa's region warm continental climate with moderate rainfall throughout the year. Cooling winds from Vermio mountain are crucial for the quality of the grapes.
TYPE:	RED DRY WINE
CATEGORY:	P.G.I. MACEDONIA
VARIETY:	100% XINOMAVRO
ALCOHOL:	13,0%



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