



DIAMANTAKOS

VINTAGE 2017

The vintage

This was a year with an outstanding vintage, proving that a heavy winter is ideal. In January the temperatures dropped to -15°C (5°F) and the vineyard became dormant, providing the best conditions to begin its annual cycle. In spring, the weather conditions were dry and cool, following a summer with warm but not extreme temperatures, leading to a production of extremely healthy grapes, with perfect phenolic maturation. The variation in temperature daily favoured the creation of aromas and preservation of high acidity. Harvest came early, avoiding the autumn rains and rewarding our expectations of this year's wine.



The wine

Quality clarification

PDO Naoussa

Varietal

Xinomavro

Alcohol level

13,7%

Ph

3,51

Residual sugar

Dry

Total cases

1200

The vineyard

Surface area

2.2 ha

Soil

Gravelly Sandy Clay

Subsoil

Rocky Sediment Sandy Loamy

Elevation of the vineyard

200-240m

Exposure of the vineyard

Northwest 60% and 40% Southeast

Average age of the vines

37 years

Density of plantation

4500 plants/ha

Vine training

Single Guyot and Double Cordon

The Harvest

Harvest time

24 to 31 September

Yield

49 hl/ ha

Grape picking

By hand and transported in medium crates

Destemming

Destemmed grapes 90%

Sorting

Manual selection before and after destemming

Vinification

Pre-fermentation cold soak

Three days at 10°C (50°F)

Alcoholic fermentation

Into open top stainless steel vats for 2 weeks at 28°C (82°F). Initially gently pump overs and finishing with punch down.

Malolactic fermentation

½ in stainless steel vats and ½ in barrels

Ageing

Barrel ageing

From 12 to 14 months, racking the fine lees after the first 4 months and topping up once a week

Barrel regime

100% French oak with medium or medium-long toasting, 500L barrels of which 20% new

Cellaring

Active with controlled temperature and relative humidity, cellar ventilation

Bottled

March 2019

The wine style

A profound highly aromatic bouquet with a delicate potpourri of violets, rose petals and lavender followed by dark cherries, blackberries, tar, discreet earthy notes with hints of truffles, ferrous minerals, warm spices and an elegant touch of toasted oak. A medium plus structured red with a polished texture, it reveals cool crunchy red and dark fruits that lead to a refreshing mineral mid-palate with pronounced acidity. It culminates with a long finish full of truffles, black tea, warm spices and chewy tannins.



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