



DIAMANTAKOS

VINTAGE 2018

The vintage

The year 2018 tested our strengths in the vineyard, but also verified the quality of the vines in extreme weather conditions. In the summer of 2017 the lateral buds were ideally formed, giving the spark for a remarkable new year. The winter of 2018 was relatively mild, with minimal snowfall even in the mountains. The first rains of March were also the last rains of spring. Following this was the warmest and driest April, indicating a premature vintage. In May and June we worked hard, in order to bring the vineyard to a balanced growth. We had a rather challenging July, with continuous afternoon rains, leading us to work in the fields continuously. Fortunately, the ideal summer conditions that prevailed from mid-August onwards rewarded us for the previous months work. The mild temperatures and cool nights helped to ripen the grapes slowly and evenly, until the beginning of a sunny October, when the harvest took place.



The wine

Quality clarification

PDO Naoussa

Varietal

Xinomavro

Alcohol level

13,5%

Ph

3,53

Residual sugar

Dry

Total cases

1250

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

38 years

Density of plantation

4500 plants/ha

Vine training

Single Guyot and Double Cordon

The Harvest

Harvest time

3 to 10 October

Yield

50 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 11 to 12 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 2020

The wine style

Bright ruby colour of medium intensity. Complex and fruity on the nose showing candied violets dripped in brandy, pomegranate, raspberries, wild strawberries, blackberries, subtle torrefact earthy notes and soft spices. A medium bodied Xinomavro with small red fruits flavours, a slightly gamey mid-palate with cherry tomato, licorice and sweet spices that linger on the long finish with the underlined acidity, light herbaceous nuances, black pepper and sappy tannins.



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