



DIAMANTAKOS

PREKNADI 2022

The vintage

Heavy winter, snow and rainy intervals facilitating the vines' dormancy. Later budbreak on April 8. By 9 May, spring was cooler than usual. Later, temperature turned to normal for the season. Flowering came as usual on May 20. Summer was mild barring the heatwave during the first 15 days of August. Sunny daytime, cooler nights and northern wind resulted in slower ripening of the grapes. Picking dates were later than usual. Rainfall in the beginning of September increased fertility resulting in higher yields. Healthy grapes facilitated veraison, albeit the rainfall during harvest pressed the vines. Wines from 2022 vintage have good alcohol level, good phenolic ripeness (red wines) and aromatic profile and higher pH compared to the previous year.



The wine

Quality clarification

PGI Imathia

Varietal

Preknadi

Alcohol level

12,9%

Ph

3,59

Residual sugar

Dry

Total cases

480

The vineyard

Surface area

1.1 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

14 years

Density of plantation

4500 plants/ha

Vine training

Double Spur Cordon

The Harvest

Harvest time

8 to 12 of September

Yield

40 hl/ ha

Grape picking

By hand and transported in medium crates

Destemming

Destemmed grapes 100%

Sorting

Manual selection before and after destemming

Vinification

Pre-fermentation cold soak

24 hours at 10°C (50°F)

Alcoholic fermentation

70% free run juice, 30% mild pressed juice. Half the juice into open top stainless steel vats for 2 weeks at 17°C (63°F) and half the juice into 500L oak barrels (5 years old) at the cellar.

Ageing

Stainless steel vat ageing (Half the wine)

Two months remaining with its fine lees, no stirring

Barrel ageing

From 8 to 9 months remaining with its fine lees, stirring twice a month and topping up once a week

Barrel regime

100% French oak with medium toasting, 500L barrels of which 10% new

Cellaring

Active with controlled temperature and relative humidity, cellar ventilation

Bottled

June 2023

The wine style

Medium lemon colour, with medium aromatic intensity displaying flowers (chamomile, white roses), green fruit (apple, pear), citrus (orange, lime), stone fruit (peach, apricot), a hint of white pepper.

The palate is more explosive in flavour intensity than the nose. It delivers medium acidity, packed in medium (+) body of oily texture, medium (+) flavour intensity and medium alcohol. Flavours are persistent ending with medium (+) finish and a lift of spice. It is a gastronomic wine displaying nerve, limpid freshness and elegance. Acidity and flavour intensity enable the wine to improve in the bottle to develop honeyed, nutty aromas in the bottle.



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