



DIAMANTAKOS

PREKNADI 2019

The vintage

The year 2019 was unique. We harvested a sufficient amount of healthy grapes with phenolic ripeness and at the same time acidity unprecedentedly good for a Mediterranean vineyard. It was a year that progressed smoothly from the beginning of winter and ended with the harvest in mid-October, without the vineyard enduring extreme weather conditions. The rainfall was evenly spread throughout the year and provided sufficient water for the plants, to withstand the July drought. During the hot summer the grapes ripened without heat waves, keeping the acidity at satisfactory levels. We harvested the Preknadi at the end of August, satisfied with the quality of the raw materials and with the anticipation that we will get wonderful wines that only get better with age and continue to amaze us with their character.



The wine

Quality clarification

PGI Imathia

Varietal

Preknadi

Alcohol level

12,7%

Ph

3,6

Residual sugar

Dry

Total cases

600

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

11 years

Density of plantation

4500 plants/ha

Vine training

Single Guyot and Double Cordon

The Harvest

Harvest time

25 to 29 of August

Yield

49 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 into open top stainless steel vats for 2 weeks at 17°C (63°F)

Ageing

Barrel ageing

From 2 to 3 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

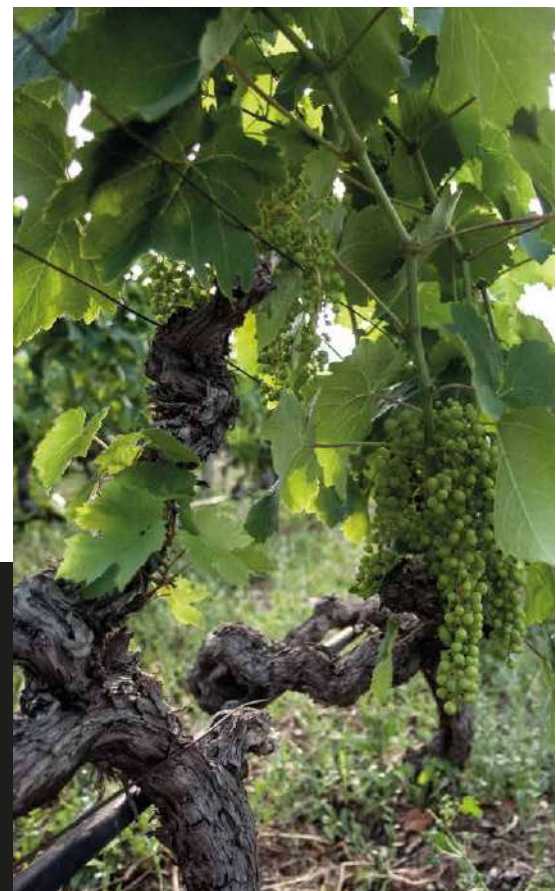
Active with controlled temperature and relative humidity, cellar ventilation

Bottled

February 2020

The wine style

Plump medium to full bodied with bright golden colour and green rays throughout. A honeyed fruity bouquet that oozes banana, mango, quince, pear and green apple with a slightly mineral edge which accentuates the discreet vanilla notes. Dry and chalky texture with medium plus acidity, hints of citrus, crunchy yellow fruit flavours intermixed with a bit thin of lime. It remains on the palate with a long mineral finish with soft spices and a short tart of white pepper.



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