



DIAMANTAKOS

NAOUSSA 2019

The vintage

The year 2019 was unique. We harvested enough 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 Xinomavro at the end of September, 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

PDO Naoussa

Varietal

Xinomavro

Alcohol level

13,3%

Ph

3,51

Residual sugar

Dry

Total cases

1270

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

39 years

Density of plantation

4500 plants/ha

Vine training

Single Guyot and Double Cordon

The Harvest

Harvest time

24 to 31 September

Yield

51,8 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 2020

The wine style

A wine of medium ruby colour, medium (+) aromatic intensity. Powerful nose of sumptuous red fruit dominated by raspberry, cranberry and red plums; black fruit mainly blueberry, bramble, mulberry, damson, black cherries and black plums; the herbaceous hallmark of Xinomavro expressed as tomato leaf and tomato paste; spice such as liquorice. The clarity of fruit is ingrained with carefully managed oak boasting aromas of vanilla, cloves, coconut, coffee and butterscotch.

On the palate, the wine is dense and solidly built. Dry, with medium + acidity, medium body, framed by lacy, fine-grained high tannins, versus generous red and black fruit extract and medium alcohol. It displays pronounced intensity of flavours and a long finish. It is balancing its high tannic grip and acidity levels versus fruit extract and alcohol integration; it is intense, complex with compelling and expressive aromas. An elegant rendition of Xinomavro, yet succinct, robust with clear varietal definition, well-crafted tannins to be resolved and concentrated fruit to support it for the longer haul. This wine is for long keeping during which it will develop even more complex aromas from bottle ageing.



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