



DIAMANTAKOS

PREKNADI 2020

The vintage

The 2020 vintage showcased the predominant role of nature in our lives. The Covid19 pandemic came as a blow, just like another sudden hail ravaging the vineyard. However, the charm and the sense of surprise stemming from the uniqueness of each vintage are primarily due to the natural factor. The winter of 2020 was relatively mild, dry and prolonged. The arrival of spring was accompanied by high levels of rain and low temperatures down to mid-April. The vines thus grew rapidly and in May we worked intensively to manage the dense vegetation and protect the vines from diseases. The month of June was marked by warm days and cool nights extending the flowering season and the grapes started to ripen at different times. The rest of the summer went smoothly with cool temperatures and beautifully distributed showers in August.

Preknadi ripened unevenly. Slightly overripe grapes, ripe grapes and others with excess acidity contributed the blend of raw material for a complex and at the same time unprecedented vinification for this grape.



The wine

Quality clarification

PGI Imathia

Varietal

Preknadi

Alcohol level

12,5%

Ph

3,65

Residual sugar

Dry

Total cases

555

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

12 years

Density of plantation

4500 plants/ha

Vine training

Single Guyot and Double Cordon

The Harvest

Harvest time

1 to 5 September

Yield

50 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 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 2021

The wine style

Medium gold in colour with medium + aromatic intensity displaying on the nose well-defined multi-layered fruit extract, expressed as pear, red apple skins, delicate white flowers of honeysuckle and jasmine, candied orange peel, lime, quince, kumquat, ripe peach, ceding to aromas of maturation (honey, hazelnut, walnut) and a hint of wet stones.

On the palate, it displays vibrant, savoury green, citrus and stone fruit with notes of honey, brisk, medium (+) acidity, beautifully enveloped in a medium (+) body and medium (+) flavour intensity and medium alcohol. An element of subtle, unobtrusive, almost unfelt presence of oak fleshing out the palate is identified. A lingering finish. A wine of elegant complexity that rewards cellaring and patience.



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