



DIAMANTAKOS

PREKNADI 2021

The vintage

A great vintage amid an environmental crisis and climate change? The 2021 vintage raised several questions and concerns about the terroir concept and its future. However, it gave us grapes with great quality and technology - friendly characteristics.

The 2020 harvest was followed by a prolonged drought until the beginning of 2021. The vineyard became thirsty before entering dormancy. Winter was normal with low temperatures ending up to a heavy snowfall by the mid of February. Spring came a little late, with budbreak at the beginning of April. The weather conditions until June favored the smooth shoot growth, flowering and good health of the young bunches. The summer was very challenging, when the powerful and recurring heatwave stretched the limits of the vineyard. We carefree harvested the two varieties throughout the sunny September.



The wine

Quality clarification

PGI Imathia

Varietal

Preknadi

Alcohol level

12.2%

Ph

3.41

Residual sugar

Dry

Total cases

630

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

13 years

Density of plantation

4500 plants/ha

Vine training

Single Guyot and Double Cordon



The Harvest

Harvest time

10 to 15 September

Yield

57 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

2 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

June 2022

The wine style

Preknadi in its youth. Medium lemon colour with medium + aromatic intensity displaying white flowers, green fruit (apple, pear), citrus (orange, lime), stone fruit (peach, apricot), a hint of white pepper but mostly tropical notes (alternating between banana, lychee and pineapple).

On the palate, it displays brisk, medium (+) acidity, medium body and medium (+) flavour intensity, medium alcohol packed in well-identified primary stone fruit and spicy notes; flavours are lingering, showing nerve and freshness; medium finish. The wine balances the vibrancy of fruit with zesty acidity, showing complexity of layers of fruit, expressiveness and elegance. Acidity and flavour intensity will give the wine the potential to age effortlessly to develop honeyed tertiary aromas in the bottle and to round up.



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