



THYMIPOULOS
VINEYARDS

NAOUSSA THYMIPOULOS 2019

TYPE:

RED DRY WINE

CATEGORY:

P.D.O. NAOUSSA

VARIETY:

100% XINOMAVRO

ALCOHOL:

13,0%

VINEYARDS

Higher altitude parcels around the village of Fytia and warmer, lower parcels adjacent to Trilofos village. Vines are 26 years old.

ALTITUDE

200-500 metres

SOIL

Limestone, schist and clay.

MICROCLIMATE

Naoussa's region warm continental microclimate, moderate rainfall throughout the year. Cooling winds from Vermio mountain are crucial for the quality of the grapes.

HARVEST

25 September - 5 October

VINIFICATION

Grapes are hand-picked, 75% destemmed and macerated for 18 days, fermented in stainless steel tanks for 1 month.

MATURATION

12 months in second-use, 500-litre French oak barrels.



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