

Terre De Zeus XINOMAVRO Single Vineyard



Variety	Xinomavro
Appellation	PGI Pieria
Type	Dry red wine / Organic / Vegan
Vintage	2021
Production	3,800 bottles

IN THE VINEYARD

Altitude:	Up to 100 meters
Planting orientation:	From E to W / 90 degrees
Soil:	Stony, rich in organic matter
Slope:	20%
Viticulture method:	Certified organic
Age of vines:	Up to 10 years
Pruning system:	Double royat
Yield:	7,000 kg of grapes /ha

Harvest with grape sorting

Date:	25 September 2021
Fermentable sugars:	25.5 °Brix

AT THE WINERY

Grape sorting on a vibrating conveyor belt table. Pre-fermentation cold maceration for a few days. Fermentation with indigenous yeasts in stainless steel tanks. Maturation for 12 months in a combination of French oak barrels* (2/3 of the quantity) and concrete tulip-shaped vats (1/3). Unfiltered.

* 225Lt, 2nd and 3rd fill, medium toast

ABV 13.8%	pH 3.27	TA 6.13 gr/lt	RS 1.8 gr/lt	Sulphites 50 ppm (mg/lt)	77 kcal / 322 kj /100ml
Bottle: 0.75L Burgundy style / 650gr		Carton box: 6-bottle case made mostly from recycled materials		Closure: DIAM 5	

TASTING NOTE

