

Naoussa

Producer: Markovitis Winery Vintage: 2016

Tasting Notes: A high acid, red wine from the area of Naoussa. This wine has rich notes of sun-dried tomato, earthy mushroom and red cherries. The tannins are perfectly integrated and soft. The wine is aged for 12 months in stainless steel tanks and then 12 months in large, used, Hungarian oak barrels. A truly unforgettable wine.

Appellation: Naoussa Origin of Grape: PDO Naoussa Wine Type: Dry Red Wine Grape Varietal: 100% Xinomavro (Ksee-nó-mahv-roh) Farming: Organic, Handpicked, low invervention, low sulphites (less than 100mg), and using indigenous yeast. Alcohol:12.5% Acidity: 5.9 Residual Sugar: 2 g/L pH: 3.52 Aged: 12 months in Hungarian oak Food Pairing: A great match for prosciutto pizza, grilled cauliflower steaks or creamy risotto. Aging Potential: 20 years Awards: RP 88points

