

# HORIS NAOUSSA 2023

## WINE PHILOSOPHY

A different approach to a classic wine. We produce this Naoussa wine with minimum interventions and no maturation in oak. The result is a modern xinomavro which will surprise you.

## VINEYARD CHARACTERISTICS

Region/Vineyard: Naoussa (Krasta + Lakka vineyards)

Privately owned vineyard

Altitude 270 meters

Cultivation: Organic

Soil: Medium to heavy soil texture

Plant Density: 3000 plants per Ha

Plant Yield: 2-3 kg, depending on the clone.



## WINE DATA ANALYSIS

PDO red wine "Naoussa", Xinomavro 100%, Clones V3+V6, Vinification: Spontaneous fermentation at 25 degrees celcius, the skins are separated before the end of the fermentation. Maturing with fine lees for a couple of months and one year in the bottle. Alc: 12.5%, pH: 3.45, RS: (g/L) 2.6, TA: (g/L) 7.8

## TASTING NOTES

Light red to rubie color. Red cherries and forest fruit, berries and tomato on the nose. Medium bodied with soft tannins and a medium aftertaste.

## PAIRING

Light pasta dishes with tomato sauce.