

OENOPS LIMNIONA



Founded in 2015 by celebrated Greek wine maker Nikos Karatzas, Oenops is the most newly established winery in the region of Drama. Its main goal is to produce the highest quality wines based on the principle of minimal intervention, wines with character that carry all those elements of each grape variety in combination with the vineyard in which it is cultivated.



Modest in words but expressive in his actions, Nikos Karatzas started out his career at Ktima Pavlidis and, a decade on, has put his signature on emblematic wines such as Thema and Emphasis. His sights are now set on bigger things such as working with vines that are older than he is, participating in efforts to produce authentic wines and, mainly, helping make better wines from native Greek varieties. "My professional philosophy is the same as my guiding principle in life: honesty. Clean wines, with character and harmony, that express the vineyard from which they came. That is my goal."

VITICULTURE

The grapes come from personally selected vineyards from Drama and Macedonia in general, that are cultivated from ambitious winegrowers.

VINIFICATION

This pure form of Limniona comes from vineyards over 30 years old, from mountainous vineyards of Thessaly. The rather early harvest of the grapes gives us a profile marked by natural acidity and fresh fruit aromas.

Fermentation takes place in amphorae and oak barrels of 500 liters, while aging on fine lees, for 10 months, takes place in concrete tanks, amphorae and big barrels. Another Oenops wine with native yeast which is bottled unfiltered.



SKU: 893602

Region	Karditsa
Classification	Limniona
Vintage	2021
Grapes	100% Limniona
Soil Composition	Divers
Vineyard Training	/
Density/Yield	/
Fermentation	Fermentation takes place in amphorae and oak barrels of 500 liters, while aging on fine lees, for 10 months, takes place in concrete tanks, amphorae and big barrels.
Alcohol	12.8%
Residual Sugar	2.8 g/l
PH	3.45
TA	5.5 g/l
Free SO2	22 mg/l
Total SO2:	63 mg/l

TASTING NOTES

Very appealing nose with black cherries, sweet spice with a delicious smoky element. Fruity, exotic and silky on the palate with round acid and perfect tannins.

PAIRING SUGGESTION

The wine has depth and complexity, pairing well with roasted red meats, flavourful casseroles, and lasagna.