

The strong aromas of vanilla, black cherry and tomato coexist exceptionally with the aromas of lavender and caramel, with hints of pepper to follow.

OENOPS XINOMAVRAW



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

Spontaneous fermentation in egg shaped 5 hl amphoras 6% whole cluster. Fermentation with nothing added, and no machinery used at any stage (all by hand) 6 months aging on the fine lees in amphoras. Bottled unfiltered to retain its natural character and elegance No sulfites added.



SKU: 893603

Region	Naousa, Amyntaio & Rapsani
Classification	Xinomavro
Vintage	2022
Grapes	100% Xinomavro
Soil Composition	Divers
Vineyard Training	/
Density/Yield	/
Fermentation	Yeast fermented, it then matured in egg-shaped amphorae for 6 months and finally bottled unfiltered without any addition of sulfites
Alcohol	12.5%
Residual Sugar	2.2 g/l
PH	3.49
TA	6.3 g/l
Free SO2	< 5 mg/l
Total SO2:	< 5 mg/l

TASTING NOTES

The strong aromas of vanilla, black cherry and tomato coexist exceptionally with the aromas of lavender and caramel, with hints of pepper to follow. All the aromas are confirmed on the palate, with a wonderful density. The body is medium, with elegant tannins that blend harmoniously with the acidity of Xinomavro and lead us to a long aftertaste.

PAIRING SUGGESTION

We tried this wine with roasted leg of lamb and it was delicious. Pairs well with prime rib and venison.