



## Karydas Estate Xinomavro



Over 20 years ago Konstantinos Karydas established Karydas Estate in Ano Gastra, one of the most well-known grape-growing regions of Naoussa. His immaculately kept six acres of Xinomavro vines are planted on the hill of Gastra in sandy, clay and limestone soils, noted for their good drainage. In 1994, he built his winery in the middle of the vineyard and, shortly thereafter, his son Petros joined him to produce his first vintage under his own label. Their mission? To produce an old school, traditional single-vineyard Xinomavro with very little intervention. s strive for precision grape-growing and focused terrior-driven wines that are bold and exciting.

Varietal Composition: 100% Xinomavro

Classification: PDO Naoussa

Soil: Sandy, clay with very good drainage due to the hillside slope.

Vinification: Green harvest the first 10 days of August. Classic red grape fermentation at 23-28c and prefermentation extraction at 5c. 100% Malolactic fermentation. Maturation in French oak for 20-24 months, 45% new and 55% old.

Alcohol: 13.5%

Total Acidity: 6.2g/lit

pH: 3.55

Quantities Produced: 1,000 cases