

# Xinomavro Averoff 2005 Appellation of Origin Naoussa of High Quality

**ΚΑΤΩΓΙ**  
στροφιλιά

**Type:** Dry Red

**Varieties :** Xinomavro grape Greece

**Origin:** Vineyards in the area of Rountina in Naoussa Region. The vineyards are linear and their loads are strictly checked to see that they do not exceed 900 kg. per stremma (1,000 m2). . Vineyards are low yielding to produce high quality grapes.

**Vinification:** Cold pre-fermentation maceration at a temperature of 15 oC for seven days. Fermentation and then maceration for approximately 20 days at temperatures ranging from 30 - 32 oC then follows. The new wine is transferred to oak barrels for malolactic fermentation to take place; it remains there on its lees for a period of two months with constant stirring. When the malolactic fermentation is completed, the lees are removed, and maturation in the barrels continues for at least a further ten months.

Alcohol strength : 13 %

**Tasting notes :** A dry red wine, of a bright ruby colour with tints of purple aromas of red fruits and spices, with notes of violet and liquorice can be detected on the nose. Its tannins, which are immediately perceptible without being aggressive, its acidity, which retains the freshness of its characteristics for years, and its complex structure make up a wine of distinction with a strong after-taste.

***Gastronomy – Enjoy it with game, roasts and casseroled meat***



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