



Name of the Wine: KAPPA P35

Appellation: VQPRD Amyndeon (Greece)

Varietal(s): 100% Xynomavro

Bottles Produced: 15,000 bottles

Production Area: The estate is located in Agios Panteleimon-Amyndeon; approximately 120 kilometres west of Thessaloniki. Vineyards are located on hills which are nestled between Lake Vegoritis and Lake Petres. The soil is primarily sandy and pH neutral.

Hectares of Production: 20

Yield per Vine: approx. 1.5kg./vine

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Training system: Cordon-Trained (Bilateral)

Vinification: Grapes are harvested manually in 20 kg “cassettes”. Fermentation takes place in stainless steel vats under computerized temperature control for approximately two weeks. Indigenous (natural) yeast from the grapes is used.

Analytical Data: Alcohol: 12.7% alc. /vol; Total Acidity: 6.0g/L in Tartaric Acid; Residual Sugars: 2.5g/L

Ageing: The wine matures in stainless steel tanks. Further maturation occurs after bottling.

Organoleptic Examination: Rich and Fruity

Color: Light Ruby; intense and bright

Nose: Aromas of fresh red berries such as strawberries

Taste: Rich and fruity with a pleasant aftertaste

Conservation Time: 2-3 years

Food Match: Serve chilled at 8° -10° with yellow cheeses, pasta, pizza, lake fish and fatty fish (salmon, trout, etc...); Ideal with Mediterranean dishes.