



Name of the Wine: KAPPA P62

Appellation: Regional Red Wine of Macedonia (Greece)

Varietal(s): 55% Xynomavro – 45% Syrah

Bottles Produced: 25000 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: 13% alc./vol; Total Acidity: 5.6g/L in Tartaric Acid; Residual Sugars: <2g/L

Ageing: The wine is aged in medium-toasted French and US oak barriques (225L) for 12 months before bottling. The wine maturation continues after bottling for another 6 months.

Organoleptic Examination: Generous Velvety Character

Color: Deep purple, intense and bright

Nose: Elegant bouquet reminiscent of forest berries, spicy notes.

Taste: Potent but smooth with a very pleasant aftertaste

Conservation Time: 8-10 years

Food Match: Serve at 18° with roasted or grilled meats, mature hard cheeses, and pasta with red sauces.

Ratings and Comments:

Received a score of 88 by Wine Spectator Magazine (Nov 15, 2007 edition)

“A bright, elegant red, with delicious red cherry, plum, and currant flavors, backed up medium grained tannins. Has a long, spice-filled finish.” – Kim Marcus

Received a score of 90 by Wine and Spirits magazine Year’s Best – Greece category (Oct 2008 edition)

“Syrah’s plummy flavors fill out Xinomavro’s lean tannic structure, lending this a modern plushness. An underlying broad earthiness tethers it to northern Greece.”