



NAOUSSA Cuvée Villages 2023

Variety: Xinomavro (100%)
Type: Dry red wine/ Vegan certified
Appellation: PDO Naoussa



VINEYARD: THE PDO ZONE OF NAOUSSA

As stated on the label (*Cuvée Villages*), our NAOUSSA is produced from a strict selection of Xinomavros grown on both our Estate (younger vines) and small vine growers’ parcels around the different areas of the PDO zone. The villages of Naoussa offer a most interesting diversification on their hilly terrain in terms of altitude, slope, soil structure, orientation etc. These conditions shape an intriguing mixture of meso-climates. Our NAOUSSA Cuvée Villages is a wine enthusiast’s introduction to the great richness of the viti-vini traditions of the region, featuring at the same time, the dynamics of Xinomavro at its heartland-terroir.

2023: THE VINTAGE BRIEFLY

A mild winter was followed by a cooler-than-average spring, with exceptionally wet conditions throughout May and June. July and August were hot and dry, while rainfall at the very end of summer replenished soil moisture ahead of the final stages of ripening. Cool nights and warm days throughout September encouraged a slow, even ripening of the grapes. Harvest of Xinomavro began on 26 September, with the fruit reaching excellent quality.

WINEMAKING

The grapes are cooled at 10 °C and proceed to rigorous grape selection on conveyor belt. Cold soaking for 5 days at low temperatures followed by fermentation in stainless steel tanks at temperatures of 20 – 23 °C for 12 to 15 days. Malolactic fermentation and maturation in mainly French oak barrels of 225 and 500 liters in a combination of new and old use for 12 months. Once maturation is complete, the final blend is made. After bottling, the wine stays in the cellar for a year before market release.

Alcohol by volume (ABV): 14%	Total acidity (TA): 6.0 gr/lt
pH: 3.49	Residual sugars (RS): 2.2 gr/lt

TASTING NOTE

Medium-intensity ruby colour with pale highlights, typical of Xinomavro. Pronounced aromas of red and black fruit, including cherry and plum, are complemented by the variety’s characteristic tomato note and hints of sweet spice, particularly nutmeg. Medium body, with good acidity and relatively soft tannins that provide structure and balance. A pleasant finish with smoky and herbal notes.

DISTINCTIONS

Silver Medal / 92 points at the DECANTER WORLD WINE AWARDS 2026.