Boutari Xinomavro, PDO Naoussa 2022

GBO0072022

Boutari Wines

— Macedonia, Greece

A flagship wine of Greece and an excellent, approachable example of this characterful red grape variety.

Production

Sourced from vines with an average age of 30-50 years. Grapes are cold soaked for 24 hours after harvesting and then fermentation takes place with selected yeast strains. Gentle extraction happens over 7- 10 days with a few pumpovers (no pressing occurs at all) and malolactic fermentation. After this the wine is kept in 5th and 6th use French oak barrels for 12 months and finally filtered by sheet filtration before bottling.

Tasting note

A full bodied red with aromas of black cherry compote, black tea and subtle spice. Nice structure is given by firm tannins which are well balanced by acidity and a touch of oak on the finish.

Food Match

A brilliant every day red that will pair with a wide range of food. Everything from cheesy pasta to aged steak or a Greek stifado will work well.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Winemaker:
Vassilis Papagiannakos

Grape Varieties:
Shiraz 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens