

Tsantali RAPSANI

Appellation: Protected Designation of Origin Rapsani
 Type: Red dry wine
 Varieties: Xinomavro (1/3), Krassato (1/3), Stavroto (1/3)

2019 vintage

Tasting note

A ruby red in colour wine that combines aromas of dried cherry and raspberry with olive paste, tomato and a whiff of spices and vanilla. Elegant, velvet-textured yet vibrant palate with a lingering mellow finish.

Technical info

Alcohol by volume (%) 12.5 Total acidity (*gr tartaric acid/lt*) 4.87
 Residual sugars (*gr/lt*) 2.2 pH 3.61

Awards & Scores

TEXSOM IWA 2022 - Silver
 SOMMELIERS CHOICE AWARDS 2022 – Silver / 81 pts

The vineyard

Location: PDO Rapsani zone, SE slopes of Mt Olympus
 Thessaly, Northern Greece
 Total area: 90 ha approx.

Grapes from SUB-ZONE A

Altitude: Up to 250 meters
 Age of vines: Up to 25 years
 Planting method: Mainly varietal fields, fewer blended fields
 Training system: Mainly royat (double sided)
 Soil: Sandy clay loam
 Organic matter: 1.5-2%

Winemaking

Harvest: handpicked at the end of September.
 All the grapes –at their best average ripeness level- are co-vinified.
 Fermentation at 28-30° C for a period of 8 to 10 days.
 Malolactic fermentation.

Maturation: 6 months in 300 L. French oak barrels
 (30% new – 70% 2nd and 3rd fill)

Ageing: At least 6 months in the bottle before release

