

## Tsantali RAPSANI GRANDE RESERVE

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



### 2014 vintage

#### **Tasting note**

Deep red color with tawny hues. The nose is dominated by vegetal and earthy aromas with ripe black fruit and vanilla on the background. The palate is dry, rich in robust tannins with acidity that balances the ripe fruit and the sweet spices. The oak is well integrated. Long and complex finish.

#### **Technical info**

Alcohol by volume (%) 13.3      Total acidity (*gr tartaric acid/l*) 4.95  
Residual sugars (*gr/l*) 2.7      pH 3.66

#### **Awards & Scores**

DECANTER WORLD WINE AWARDS 2022 – Silver / 90 pts  
Thessaloniki International Wine Competition 2022 – Silver / 90 pts  
Thessaloniki International Wine Competition 2021 - Bronze / 86 pts  
MUNDUS VINI (Spring Tasting) 2019 – Gold  
BERLINER WEIN TROPHY (Spring Tasting) 2019 – Silver

#### **The vineyard**

Location: PDO Rapsani zone, SE slopes of Mt Olympus Thessaly,  
Northern Greece

Total area: 90 ha approx.

#### **Grapes from SUB-ZONE C (5 ha / protected from eradication)**

Altitude: 500 – 800 meters  
Age of vines: Up to 35 years  
Planting method: Mainly blended fields  
Training system: Mainly bush vines  
Soil: Clay loam / Schist-based sub-soil  
Organic matter: 1%

#### **Winemaking**

Harvest: handpicked at mid-October.

The winemaking emphasizes in long extraction and oxygenation aiming at the full exploitation of the phenolic and of the aromatic dynamics of the grapes. Traditional fermentation (10-12 days) in open top cement tanks. Malolactic fermentation.

Maturation: 18 months in French oak barrels 300 Lt (40% *new* – 60% *2nd and 3rd fill*)

Ageing: At least 18 months in the bottle before release

