

ALKEMI

Náoussa



APPELLATION: Náoussa

BLEND: Xinomavro

WINEMAKER: Markos Markovitis

VINEYARD: _____

Naoussa was the first wine region in Greece to be granted its own PDO status and is located in Macedonia, Northern Greece. Grapes for this wine come from Polla Nera, a small village to the north of the region, in the foothills of the Vermio Mountains. The vineyard is planted 250 metres above sea-level and soils are a mix of schist, clay and limestone

VITICULTURE: _____

Viticulture is practicing organic.

WINEMAKING: _____

The grapes are handpicked and sorted. After a short maceration some juice is bled off to make a rosé. The juice then ferments with wild yeasts in stainless steel tanks before resting in tank for a further 8 months. The wine is bottled unfiltered with just a light filtration

WEBSITE: [n/a](#)

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Serious, savoury and textural with the stuffing to age, there are characterful aromas of decaying flowers and ripe pink grapefruit. On the palate it's spicy and structured with refreshing acidity and a bittersweet finish.