

# RAMNISTA 1999

## Naoussa OPAP

**Vintage:** 1999

**Production:** 25,000 bottles

**Producer:** Kir-Yianni  
Yannakohori, Naoussa, Macedonia

**Wine maker:** Yiannis Boutaris

**Varietal composition:** 100% Xinomavro

**Alcohol content:** 13% vol

**Vineyard:** The Ramnista vineyard in the north part of the Naoussa appellation is composed of loamy clay with a limestone subsoil.

**Yield:** 42 hl per ha.

**Harvesting:** Brix at harvest: 25+. Grapes are handpicked and selected on a selection table for clonal variation and peak condition. The small-berried bunches from the selected vineyard blocks make up this wine.

**Vinification:** Stainless steel fermentation for 7 days at 20-30C followed by 1-3 weeks (depending on batch) of post-fermentation maceration. Malolactic fermentation. Standard red wine fermentation protocol.

**Cask composition and ageing:** 12-18 months (depending on batch) ageing in both French and American 500l barrel oak (1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup> and 4<sup>th</sup> year depending on batch). No lees contact; blended after ageing. Bottled March 2001; Released September 2001.

**Colour and Tasting characteristics:** Sundried tomato, black olive, truffle, mushrooms, sandalwood and cigar. Crisp, spicy, long and concentrated. This wine has a great aging potential of at least 20 years. It needs at least 4 years aging prior to being consumed and the best time for drinking is between 2005 and 2012.

**Chemical analysis:** Wine pH 3.43  
Total acidity 5.7g/l  
Residual sugar 1.9g/l

