



**Name of the Wine:** KLIMA 100%

**Appellation:** Regional Red Wine of Macedonia (Greece)

**Varietal(s):** 100% Xynomavro

**Bottles Produced:** 25000 bottles

**Production Area:** The estate is located in Agios Panteleimon-Amyndeon; approximately 120 kilometres west of Thessaloniki. Vineyards are located on hills which are nestled between Lake Vegoritis and Lake Petres. The soil is primarily sandy and pH neutral.

**Hectares of Production:** 20

**Yield per Vine:** approx. 1.5kg./vine

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**Training system:** Cordon-Trained (Bilateral)

**Vinification:** Grapes are harvested manually in 20 kg “cassettes”. Fermentation takes place in stainless steel vats under computerized temperature control for approximately two weeks. Indigenous (natural) yeast from the grapes is used.

**Analytical Data:** Alcohol: 13% alc./vol; Total Acidity: 5g/L in Tartaric Acid; Residual Sugars: <1g/L

**Ageing:** The wine is aged in medium-toasted French and US oak barriques (225L) before bottling.

**Organoleptic Examination:** Generous Velvety Character

**Color:** Deep ruby.

**Nose:** Aromatic bouquet reminiscent of wildflowers, forest berries, and spicy, peppery notes.

**Taste:** Smooth with pleasant finish

**Conservation Time:** 5-7 years

**Food Match:** Serve at 18°C with grilled meats, marinated vegetables, soft cheeses and pasta with red sauces

**Ratings and Comments:**

Received a score of 87 by Wine Spectator Magazine (Nov 15, 2007 edition)

“This has a Pinot-like elegance, with pretty spice, dried cherry and berry flavors. Structured and balanced, with notes of sandalwood on the finish. – Kim Marcus

Received a score of 87 by Wine and Spirits magazine - Best Buy category (Oct 2008 edition)

“From a new winery in Amyndeo, this is light but spot-on Xinomavro, chewy with spice, cherries and ferrous tannins. It’s a terrific weight for summer drinking with grilled salmon.”