

Diamantakos 2016 Preknadi (Naoussa)

WineWise Code	HDI-PRE16
Country	Greece
Region	Imathia
Subregion	Mandemi
Color	White
Alcohol by Volume	13.0
Acidity	6.12
Residual Sugar	1.39
Closure	DIAM
Annual cases produced	900
Varieties	100% Preknadi
Maceration Notes	24 hours skin contact
Destemming	Complete
Fermentation vessel	Stainless Steel
Fermentation duration	17 days
Aging method	Stainless Steel 60%, New Brrique 40%
Aging duration (months)	4
Filtered?	Yes
Fining agents	Bentonite
Yeast	Cultured
Lees Contact or Stirring	25 days
Malolactic	No
Added Sulfur	Yes, 132
Vineyard Name	Preknadi
Soil Type(s)	Loam, Gravel, Sedimentary
Elevation (meters)	300
Vineyard Aspect	Northeast
Vine age (years)	10
Vine Yields hl/ha	50
Farming practices	Organic
Vine Training Notes	Single and Double Guyot trellis
Grape Picking	Hand-harvested

WineWise Notes:

There is not much white wine grown in Naoussa, but the best is made from this local variety and none is better than this one. Faintly reminiscent of Viognier, this is a substantial, round and imposing white, with a succulent nose and pleasing floweriness. It effortlessly sucks up the oak in which it was made. A true original which every connoisseur should get to know. The 2016 vintage ascends to unprecedented heights of contained voluptuousness and improbable cut.

This pocket-sized estate is now in its third generation, but has only sold its own label for fifteen years. Young Giorgios Diamantakos is well-trained and ambitious and offers what are arguably the most dramatic wines we offer from this region. Total production averages 1000 cases!



Notes from the producer:

In 1968, ruins were found on Diamantakos's land, which later proved to be Aristotle's school, where Alexander the Great was taught. The government compensated the family for the land and they bought what now is the Diamantakos 'Ktima' vineyards and winery. The vineyards consist of two indigenous Greek grape varieties, Xinomavro and Preknadi. George Diamantakos is the third generation winemaker. His grandfather and father planted the grapes in the 80s, and began making their own wine in the 90s. George grew up working the vineyards with them and went off to study oenology, where his passion for winemaking began. He took over when he returned in 2005, and continues his artistry, cultivating, learning and perfecting with each harvest.

The preknadi is made by only two winemakers in Greece, a hidden treasure that filoxera had almost vanished and is unlike any other greek white. Fuller mouthfeel than most greek whites, with tasting notes close to an Arneis and can also be paired with rich dishes such as lamb chops. Diamantakos's Preknadi was given to him by an old man Mr Takis. Mr Takis owned a very small vineyard, only five rows and wanted George to take some of his plants, to make sure that they live on. The Preknadi grapes have many small dots on their skin, hence the name. Prekna means freckle in greek.

