

# Diamantakos 2016 Xinomavro (Naoussa)

WineWise Code	HDI-XIN16
Country	Greece
Region	Imathia
Subregion	Mandemi
Color	Red
Alcohol by Volume	13.5
Acidity	5.89
Residual Sugar	2.01
Closure	DIAM
Annual cases produced	2500
Varieties	100% Xinomavro
Pumpover or Punchdown?	pumpover
Destemming	Complete
Fermentation vessel	Stainless Steel
Fermentation duration	15 days
Aging method	Used Barrique 70%, New Barrique 30%
Aging duration (months)	12
Filtered?	Yes
Fining agents	None
Yeast	Cultured
Lees Contact or Stirring	2 months
Malolactic	Yes
Added Sulfur	Yes 1100
Vineyard Name	Xinomavro
Soil Type(s)	Loam, Gravel, Sedimentary
Elevation (meters)	300
Vineyard Aspect	Northwest
Vine age (years)	35
Vine Yields hl/ha	65
Farming practices	Organic
Vine Training Notes	Double Guyot trellis
Grape Picking	Hand-harvested

## WineWise Notes:

It is a given that Xinomavro evokes Nebbiolo more than anything, but Giorgios' wine reminds us unavoidably of Côte Rôtie. A heady blend of peppers, olives and Syrah spice evoke the Mistral rather than zephyrs. But then those reassuring tannins in the tail remind us of where we are, while the relatively sumptuous fruit suggests a potential for generosity that not all Naoussa offers in its youth. Those of you who remember fondly the great Uranos of Thimiopoulos will find a kinship here. The new 2016 is simply brilliant.

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.

Xinomavro is the great red noble variety of Greece. Having gone through various vintages and seen how the wine ages the best way to describe it is that it shares characteristics of great Burgundian Pinot Noir and also Barolo. While young the wine does share many similarities to Nebbiolo, from color to high acidity, as it ages it gains the complexity of older Barolo and bridges the gap between older Barolos and Burgundies. The style of the wine is elegantly rustic. It is a wine where the acidity is brash and the usage of oak initially seems to be quite high. As it ages the wine absorbs it, then earthy notes, funkiness, and dried floral aromas appear along with aromatic spices. A very food friendly wine, in fact, it pairs better with food when young, and as it ages the options for pairing increase.

