

RAMNISTA 1997 Naoussa OPAP

Vintage:	1997
Production:	30,000 bottles
Producer:	Kir-Yianni Yiannakohori, Naoussa, Macedonia
Wine maker:	Yiannis Boutaris
Varietal composition:	100% Xinomavro
Alcohol content:	13.5% 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) aging in both French and American oak (1 st , 2 nd , 3 rd and 4 th year depending on batch). No lees contact; blended after aging. Bottled March 19999; released September 2000.
Tasting note:	1997 was one of the best three vintages of the 1990s with ripe fruit and good tannin structure. Raspberry preserve, black olive, truffle, mushrooms, caramelized nuts and cigars. Crisp, spicy, long, smooth and concentrated. This wine has a great ageing potential of at least 15 years. It needs at least 4 years ageing prior to being consumed and the best time for drinking is between 2005 and 2010.
Chemical analysis:	Wine pH 3.53 Total acidity 5.9g/l Residual sugar 2.1g/l

