

# DOMAINE KARYDAS

## Xinomavro



### HISTORY -

Over 40 years ago Konstantinos Karydas established the vineyards of Karydas Estate in Ano Gastra, one of the most well-known grape-growing regions of Naoussa. Konstantinos went into farming grapes as a second career after he retired from downhill skiing where he competed in the 1964 olympic games. In 1994, after many years of selling off his fruit to negociants, he built his family home & winery in the middle of the vineyard. His son Petros joined him to produce their first vintage under the Domaine Karydas label. Petros grew up on the property where he helped to plant the first vines, worked in the vineyard where he learned how to farm and make wine. He and his father built the family home and winery together by hand. Domaine Karydas mission is to; Produce an old school, traditional single-vineyard Xinomavro with very little intervention, strive for precision grape-growing and focus on terroir-driven wines that are bold and exciting.

### ECOSYSTEM -

The immaculate kept 2.5ha of Xinomavro vines are planted on the hillside in the sub region of Ano Gastra in the Naoussa appilation. Sandy, clay and limestone soils, noted for their good drainage with classic mederteranina climate, temperate climate. The vineyard is protected because it is situated on a hillside from extreme weathers and the high elevation provides great growing conditions for Xinomavro.

### VINIFICATION -

Green harvest the first 10 days of August, a week or two after veraison. Harvest by hand grapes are sorted and destemmed. Cold soak for 6 days. Fermentation is in stainless steel tanks at controlled temperatures. The wine is transferred into concrete tanks where it goes through Malolactic fermentation, racked and then put into barrel for aging.

### AGEING -

Aged for 14-16 months in 225L French Oak Casks, 45% new and 55% used barrels.

### TASTING NOTES -

A powerful Xinomavro - Naoussa Karydas 2019, with depth of fruit on the nose, where red fruit, spices and a touch of sun-dried tomato meet the oak characteristics from the barrel. On the palate, there is a great balance between the bold tannins and the freshness of the fruit. A wine that can be aged up to 15-20 years.

**COMPOSITION -** 100% Xinomavro

**ALTITUDE -** 750 ft., Slope 35°

**REGION -** Ano Gastra

**IRRIGATION -** Dry Farmed

**CLASSIFICATION -** PDO Naoussa

**ALCOHOL % -** 13.50%

**AGE OF VINES -** 38 years +/-

**PH -** 3.55

**VINETRAINING -** Double Cordon

**TOTAL ACIDITY -** 6.20grams/liter

**SOIL PROFILE -** Calcareous Clay With Little Sand, Excellent Drainage

**PRODUCTION -** 1,000 - 9L cases