

Diamantakos 2020 Xinomavro

WineWise Code	HDI-NAO20
Country	Greece
Region	Naoussa
Color/Style	Red
Destemming	Complete
Fermentation Vessel	Stainless Steel
Additional Fermentation Notes	Pre-fermentation cold soak: Three days at 50F Initially gentle pump overs and finishing with punch down. Fermentation duration: 14 days
Aging Vessel	Used Barrique 70%, New Barrique 30%
Aging Duration (months)	11 months
Filtered?	Yes
Fining Agents	None
Yeast Protocol	Cultured
Malolactic Conversion	Yes
Additional Maturation Details:	Lees contact: 4 months
Added Sulfur	Yes 92 mg/L
Varieties	100% Xinomavro
Residual Sugar	2.1
ABV	13.8
Acidity	4.2
pH	3.43
Closure	DIAM
Annual Production	835 cases
Certified Vegan	No
Primary Vineyard Name	Mantemi. Mantemi is the Greek word for the iron-carbon metal blend. We also call Mantemi the stone that dominates the soil of our vineyard.
Soil Types	Loam, Gravel, Sedimentary
Elevation (meters)	250
Vine Age	40
Yields (hl/ha)	35
Farming Practices	Organic
Harvest Method	Hand-harvested
Additional Harvest Notes	Double Guyot trellis
Other Vineyard Details	Mantemi is located on the eastern foothills of Mount Vermio, at an altitude of 200-240m. Around 60% of the land has a northwest orientation, while the rest has south and east. The land is full of slopes, ranging from a 5%-25% incline. The top soil is generally sandy clay with sandy loamy subsoil. Below 60 cm, the parent stone becomes sedimentary rock. Gravel is present throughout the layers of the ground, mixed with its disintegrated form. The soil has traces of calcium carbonate, low organic matter levels, moderately poor trace elements and good drainage. In Mantemi, nutrients and water are not given to the vine easily, in order to achieve its self-sufficiency. The mountain range of Vermio is crucial for the microclimate of the region. The winter is usually severe, giving nature the time to rest, while the weather conditions during spring are unstable, making it difficult for the vine grower. In summer the sunlight ripens the grapes, while the mountain breeze cools the vines during the night. Autumn is unpredictable and the harvest date is decided on a day-to-day basis.

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.

WineWise Notes on Producer:

This pocket-sized estate is now in its third generation, but has only sold its own label for twenty 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!

Producer Notes:

A wine of medium ruby colour, medium aromatic intensity. Powerful nose of sumptuous red fruit dominated by raspberry, cranberry and red plums; black fruit mainly blueberry, bramble, mulberry, damson, black cherries and black plums; the herbaceous hallmark of Xinomavro expressed as tomato leaf and tomato paste; spice such as liquorice. The clarity of fruit is ingrained with carefully managed oak boasting aromas of vanilla, cloves, coconut, coffee and butterscotch.

On the palate, the wine is dense and solidly built. Dry, with medium acidity, medium body, framed by lacy, fine-grained high tannins, versus generous red and black fruit extract and medium alcohol. It displays pronounced intensity of flavours and a long finish. It is balancing its high tannic grip and acidity levels versus fruit extract and alcohol integration; it is intense, complex with compelling and expressive aromas. An elegant rendition of Xinomavro, yet succinct, robust with clear varietal definition, well-crafted tannins to be resolved and concentrated fruit to support it for the longer haul. This wine is for long keeping during which it will develop even more complex aromas from bottle ageing.

