



Oenops Xinomavraw 2017

(92)

Second vintage for Nikos Karatzas "raw" expression of Xinomavro, with fruit sourced from Naoussa, Rapsani and Goumenissa. Very refined both on the nose and palate with roses, crunchy cherries and crushed peppercorns. Firm but sensual with a slightly tannic finish. Will need time to open up so decanting is highly suggested. *(percentage of whole bunches used, No SO2 added, spontaneous fermented, matured in tulip shaped concrete tank for 10 months).*

Producer
Oenops

Region

- Northern Greece

Color / Type

- Red

Variety
Xinomavro

Vintage

- 2017

Date Tasted
Apr 2019

When to Drink
2019-2025

Average Price

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(function($) {window.fnames = new Array(); window.ftypes = new Array();fnames[0]='EMAIL';ftypes[0]='email';fnames[1]='FNAME';ftypes[1]='text';fnames[2]='LNAME';ftypes[2]='text';fnames[5]='MMERGE5';ftypes[5]='dropdown';}(jQuery));var $mcj = jQuery.noConflict(true);
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Links

[1] <https://www.karakasis.mw/policy>