



Alpha Xinomavro Late Harvest 2007

(93)

("Strofi", 0,6ha, sub-region, harvested Nov 12, 18 hl/ha, "sur lie" for twenty four months with regular stirring, 10 year aging in Jupille oak casks light toasted. No treatment or filtration before bottling, 13.30% abv, TA: 7,1 g/l, RS: 200,10 g/l, pH: 2,94). A fantastic dessert wine produced from 100% Xinomavro with an out of this world aromatic profile. Walnuts, smoke, dried cherries, raisins, waffle caramel that go on and on. Light tannins on the super long finish. Sweet (200 g/lts of residual sugar) but with impeccable balance this is a stunner.

Producer
Alpha Estate

Region

- Northern Greece, Amyndeon

Color / Type

- Sweet

Variety
Xinomavro

Vintage

- 2007

Date Tasted
Apr 2019

When to Drink
2019-2029+

Average Price
€48

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Links

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