



Chatzivaritis Mus 2018 (Minimus Series)

(88+)

(100% Xinomavro grown on organically cultivated vineyards in Fyliria, Goumenissa, sandy clay soil, grapes are hand-selected and must is spontaneous fermentation in inox tanks, no additives, fining or filtration, and with very low sulfites addition. Following fermentation, the skins are stomped by foot and the wine is aged in French oak barrels for an additional 4 months). The last wine from the Minimus series is a Xinomavro with intense personality and serious tannins that require cellaring. Awkward at this stage it will reveal more layers over the next two years.

Producer
Chatzivaritis

Region

- Northern Greece

Color / Type

- 'Natural'

Variety
Xinomavro

Vintage

- 2018

Date Tasted
Dec 2019

When to Drink
2022-2027

Average Price
€25.90

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Links

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