

# CHRISOHOOU



## Estate

## Cava

## Xinomavro

<i>Designation:</i>	Strantz, Naoussa	Strantz, Naoussa	Strantz, Naoussa
<i>Harvest &amp; Winemaking:</i>	Produced from selected grapes of the individual vineyard by the classic method of red vinification with temperatures of fermentation around 25 - 27° C and stay of the skins with the juice for five days. Following the alcohol and malolactic fermentation it matures for 18 months in oak barrels and another 2 years in the bottle.	Produced by the classic method of red vinification at temperatures of fermentation around 25 - 27° C and stay of the skins with the juice for five days. Following the alcohol and malolactic fermentation it matures for 18 months in oak barrels and at least 2 years in the bottle.	Produced by the classic red vinification method with temperatures of fermentation around 25 - 27° C and stay of the skins with the juice for five days. Following the alcohol and malolactic fermentation it matures for 12 months in oak barrels and at least 6 months in the bottle.
<i>Characteristics:</i>	Intense red color with indian red highlights, complex aromas and intense flavor. Susceptibility in highly aging.	It is vivid red with tawny hues in color, complicated maturation aromas and an intense harmonious flavor.	Deep red color, fragrance and variety of wood and rich taste. Susceptibility in highly aging.
<i>Pairings:</i>	It perfectly accompanies game and red meats.	It perfectly accompanies game and red meats.	It perfectly accompanies game and red meats.
<i>Alcohol:</i>	13.00%	13.00%	14.50%
<i>Acidity:</i>	5.5 - 5.8gr/l	5.5 - 5.8gr/l	5.5 - 6.0gr/l
<i>Residual Sugar:</i>	1.7 - 1.9gr/l	1.7 - 1.9gr/l	1.7 - 1.9gr/l
<i>UPC Code:</i>	5-204359-33154-8	5-204359-33104-4	5-204359-33104-3

