

## Black Squirrel 2015

Dry Red wine, PGI Macedonia

2015 XINOMAVRO

### BLACK SQUIRREL



<b>Variety</b>	Xinomavro
<b>Region</b>	Vineyards in the Naoussa region and specifically in the community Polla Nerase at an altitude of around 250 meters. The vineyards are linear and the load does not exceed 900 kg per hectare. The soil is clay and sand with good drainage. The climate is characterized by rainy and cold winters, sometimes with several snowfalls, cool spring with some rains and dry summers. The evening winds blowing from Vermio help to have enough difference in temperature during the summers between day and night, which helps correct ripening.
<b>Harvesta</b>	Usually the last ten days of September and some years late in beginning of October.
<b>Vinification</b>	Red wine vinification that lasts three weeks. The first weeks the temperature does not exceed 15 degrees. The second and the third week the temperature is raised to 25 to 28 degrees and the number of loops decreases as extraction proceeds. A 6-month maturation on the lees in the presence of oxygen is following in order to round tannins of the Xinomavro.
<b>Characteristics</b>	Pale bright red color typical of the variety. The nose is intensely aromatic with aromas of ripe red fruit and spice notes. On the palate the tannins are present and smooth, while pleasant acidity comes to underline the fresh and aromatic character. The aftertaste is long and complex.
<b>Serving Suggestions</b>	Loves red meats and roasts, but will not say no to lighter Mediterranean dishes. Also drink pleasantly with yellow cheese and only after it has cooled a bit.
<b>Analysis</b>	
Alcohol:	12,5 %Vol
Total Acidity:	5,9 gr/lit
pH:	3,39
Residual Sugars:	<2 gr/lit