

# Aióra Xinomavro Amphora



The red wine aióra (swing) xinomavro amphora is a natural minimal intervention wine made of the grape variety **Xinomavro** (100%), which is a native Greek variety, originating from the interior hillside of central and west Macedonia. In this wine we have followed natural wine vinification method, without the use of machinery, where the wine fermented in the amphora with the grapes and remained in the amphoras for about 12 months. The wine ferments with **natural native yeast** from the vine in traditional Cretan amphoras, while it is bottled **unfiltered** and with no addition of sulfites after 12 months of maturation in the amphora.

It has a very expressive aromatic character with cherries and red berries, fresh leather, black olives and little tomatoes, but also herbs like thyme, while notes of fresh-wet soil will arise because of the use of the clay amphora. The mouth is moderate in volume, with balanced acidity and silky tannins. In the mouth it is juicy with cherries, raspberries, cranberries, pink pepper and leather filling the palate.