

Hatzis Winery

*7Roots Xinomavro*



IOANNIS HATZIS WINERY

The grapes are selected by hand. Fermentation with wild yeasts at around 25C. Delestage. Separation from pomace after three weeks and soft pressing.

Aging: Maturation in old barriques for 12 months. Bottled with only small amounts of sulfur.

Grape varieties : 100% Xinomavro

Tasting notes :

Red currants, cranberries, and hawthorn berries. The wine has scarlet ripeness and brightness yet is tart and taut with an undercurrent of coffee. Racy, bracing acidity.



Organic

