

## Hatzis Winery

### *7Roots Xinomavro*

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.



IOANNIS HATZIS WINERY

**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

## Hatzis Winery

### *7Roots Xinomavro*

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.



IOANNIS HATZIS WINERY

**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

## Hatzis Winery

### *7Roots Xinomavro*

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.



IOANNIS HATZIS WINERY

**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

## Hatzis Winery

### *7Roots Xinomavro*

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.



IOANNIS HATZIS WINERY

**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)