

# NOEMA

WINERY

## RAPSANI

THE NECTAR OF THE OLYMPIAN GODS

Appellation: Protected Designation of Origin Rapsani  
Type: Red dry wine  
Varieties: Xinomavro (1/3), Krassato (1/3), Stavroto (1/3)  
Alcohol (%): 12.0



### Formulation

Harvest: handpicked at the end of September – mid October.  
Traditional fermentation for 8-10 days in open top cement tanks.  
Ferments are hand plunged twice or even 3 times per day in order to achieve a gentle extraction. Malolactic fermentation.  
Maturation: 12 months in French oak barrels 300 Lt (40% new – 60% 2nd and 3rd fill)  
Ageing: At least 12 months in the bottle before release

Altitude: 250 – 500 meters  
Age of vines: Up to 30 years  
Planting method: Varietal fields and blended fields  
Training system: Royat (double sided) and bush vines  
Soil: Clay loam / Schist-based sub-soil  
Organic matter: 1-1.5%

2024

**ABV (alc by vol) 12.0 pH 3.70 TA (gr/lit) 6.1 RS 2.0**



**Appearance:** Deep ruby red color



**Palate:** The palate is round and rich with balanced acidity and lingering tannins.



**Aroma:** Aromas of juicy blackberries and plums with elegant notes of spices, leather and licorice.



In 1932, the Greek state officially recognized Rapsani as a Designation of Origin. The vineyards benefit from the unique climate, where intense sunlight during the day is followed by cool mountain air at night, slowing ripening and preserving acidity.



**Service temperature:** At 60,8-64,4 °F / 16-18°C

ALCOHOL ABUSE IS DANGEROUS TO HEALTH, CONSUME WITH MODERATION.