

# NOEMA

WINERY

## INVICTA

CAPTIVATING AND ORIGINAL

Appellation: Protected Designation of Origin Amyndeon  
Type: Red dry wine  
Varieties: Xinomavro 100%  
Alcohol (%): 12.0



### Formulation

The grapes are strictly hand-harvested to remain intact. Then, they are transferred to the winery in a refrigerated truck and are chilled to below 10 °C before they enter the pneumatic press. There, after being destemmed, they are left to cold soak for 4 days at 10 °C in order to maximize the extraction of color and aromas from the grapes in a gentle way. Fermentation lasts for 2 weeks at temperatures that do not exceed 26 °C, while pumping over is used for color extraction. Malolactic fermentation takes place in the tanks before the wine is transferred to oak barrels, where it will mature for 6 months in 300 lt medium grain and white toasting French oak. After that time, the wine will age in the bottle for 12 months before being released into the market.



### Available formats and recommended ageing potential

Bottle: 5 to 7 years

Magnum and jeroboam: 6 to 8 years

2019

ABV (alc by vol) 12.0 pH 3.34 TA (gr/lt) 6.0 RS 2.0



**Appearance:** Deep ruby red color with violet hues.



**Palate:** The palate has a velvety texture with black fruit, black olive paste and sweet smoke.



**Aroma:** The nose shows an intensive freshness of red fruits and berries.



**Tasting:** Every vintage of Invicta red is crafted with a focus on expressing the fruity aromas of Xinomavro while achieving silky tannins and a persistent finish.



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

ALCOHOL ABUSE IS DANGEROUS TO HEALTH, CONSUME WITH MODERATION.



contact: [noemawinery@gmail.com](mailto:noemawinery@gmail.com)



#noemawinery