

AKRIOTOU MICROWINERY

Xinomavro

2024

DRY RED · NAOUSSA · MACEDONIA · GREECE

WHY THIS WINE

A modern take on Xinomavro. All the variety’s savoury character and structure are there, but with softer tannins, cleaner fruit and a style that is approachable and desirable from day one.



QUICK FACTS

TYPE	ORIGIN	VINTAGE	ALCOHOL
Dry Red	Naoussa, Macedonia	2024	13.5%
ÉLEVAGE	DRINK		
24 months in stainless steel with periodic micro-oxygenation	2026–2034		

TASTING

01

Medium ruby. Blackberry, blueberry and plum, with a savoury note of sundried tomato. Elegant and fruit-led on the palate, with velvety tannins and a long, savoury finish.

Blackberry · Blueberry · Plum · Sundried tomato · Savoury



IN THE CELLAR

02

COLD SOAK	Pre-fermentation cryo-extraction, 4–5 days at 10°C
FERMENTATION	Long fermentation (14 to 18 days) at controlled temperature
MATURATION	24 months in stainless steel with periodic micro-oxygenation

ANALYSIS

03

ALCOHOL
13.5%

ON THE TABLE

04

SERVE	16°C
GLASS	Large red-wine glass · Burgundy / Pinot Noir glass
DRINK	2026 – 2034
FOOD	Lamb with herbs · Duck with red-fruit sauce · Veal braised in wine

SELL IT IN 10 SECONDS

Want to understand Xinomavro? Start here. You get the dark fruit, tomato-like savoury note and structure, but in a much friendlier style.



PACKAGING

05

BOTTLE WEIGHT	350gr
CLOSURE	Screw Cap
PACKAGING	Eco-friendly packaging