

Limniona | Vintage 2022



Viticulture - Wine making:

This pure form of Limniona comes from vineyards over 30 years old, from mountainous vineyards of Thessaly. The rather early harvest of the grapes gives us a profile marked by natural acidity and fresh fruit aromas. Fermentation takes place in amphorae and oak barrels of 500 liters, while aging on fine lees, for 10 months, takes place in concrete tanks, amphorae and big barrels. Another Oenops wine with native yeast which is bottled unfiltered.



Tasting notes:

In the glass we see a moderate ruby color. Aromas of cherries and gooseberries develop on the nose. In the background, we have notes of acacia flowers and spices. Limniona is fresh and fruity in the mouth, with a spicy character. It has crisp acidity, slim body and velvety tannins.



Food Matching:

Served as a great match for rib-eye, pasta with tomato sauce and pork in the oven.



Technical characteristics:

COMPOSITION: Limniona 100%

REGION: Karditsa

VINEAGE: > 30 years old

ALCOHOL: 12,5%



DOTS Family:

The «Dots family» consists of single varietal wines from indigenous varieties; it is named this way after its illusionary label of dots where one can find the name of the variety the wine is made from. Exceptional terroirs, minimal intervention viticulture, and wine-making with a unique goal: to express clearly and honestly each variety's character.

Awards



2025

JAMES SUCKLING **92 POINTS**

2024

JAMES SUCKLING **92 POINTS**

2023

BERLINER WINE TROPHY **Gold Medal**

DECANTER **93 POINTS**

JANCIS ROBINSON **16.5+**

BEST GREEK RED FROM INDIGENOUS VARIETY SOGGW

JAMES SUCKLING **92 POINTS**

2021

JAMES SUCKLING **93 POINTS**

DECANTER **92 POINTS**

THESSALONIKI WINE COMPETITION **Gold Medal**

20th of 50 GREAT GREEK WINES

2020

DECANTER **96 POINTS**

TIWC **91 POINTS**