

Diamantakos 2022 Preknadi

WineWise Code	HDI-PRE22
Country	Greece
Region	Naoussa
Color/Style	White
Farming Practices	Sustainable
Varieties	Preknadi 100%
ABV	13.4
Residual Sugar	2.1
Acidity	5.5
Closure	DIAM
Case Size	12x750
Pricing	Discountable
Maceration	Pre-fermentation soak at 50F
Pumpover/Punchdown	Pumpover
Destemming	Complete
Fermentation Vessel	Stainless Steel
Fermentation Duration	11 days
Ageing Method	Used Barrique 50%, Stainless Steel 50%
Ageing Duration (months)	2 months
Filtered	Yes
Fining Agents	None
Yeast	Cultured
Lees Contact/Stirring	Yes, no stirring
Malolactic	No
Added Sulfur	Yes, 132 mg/L
Vineyard Name	Mantemi (meaning: parent stone)
Soil Type	Gravel, Sedimentary, Loam
Elevation (meters)	240
Vineyard Aspect	Northwest
Vine Age	14
Yields (hl/ha)	40
Vine Training	Double Spur Cordon
Picking	Hand-harvested
Annual Production	7600

WineWise Notes on the Wine:

In the years since Giorgios resuscitated this almost-extinct variety, he has toyed with his approach to the “freckled one” (the name derives from the grapes’ tendency to develop colour spots as they ripen.) He aged it in our opening vintage of 2013, a wine that drinks beautifully to this day. And he had a notable success in 2016, as well. But it has taken until this latest new release, in our opinion, to harness all the succulent, Viognier-like joy that Preknadi has to offer – all in an improbably light alcoholic frame. He has also lowered the price, making this one of the most singular bargains that we have to offer.



Notes on Diamantakos Estate:

This pocket-sized estate is now in its third generation, but has only sold its own label for twenty years. Young Giorgios Diamantakos is well-trained and ambitious and offers what are arguably the most dramatic wines we offer from this region. Total production averages 1000 cases!