

**ROUVALIS**

FRAGOSYKIA

Technical information

Varieties: Cabernet Franc/Roditis
Viticultural zone: Slopes of Aigialeia
Classification: PGI Peloponnese

Type: Dry Rosé
Vintage: 2024
Alcohol: 12,0%

Sugar: <1 g/L
Total acidity: 5,4 g/L
pH: 3,30

Vineyards

The vine plots of Cabernet Franc are located in Arravonitsa and Petsakoi in mountainous Aigialeia. The altitude and Northern exposure of these slopes helps to produce a fresh Cabernet Franc. The Roditis vineyard (Rod-itis meaning 'reddens') is located in mountainous Ziria. The soil is poor and of an ideal mechanical composition which drains well. All activities relating to cultivation are carried out by hand and yields do not exceed 40hl/ha.

Winemaking

The grape-picking is done by hand using small crates. In 2024, it took place mid-September in excellent climatic conditions. The grapes reached the winery in a healthy and perfectly mature condition. After the raw material was sorted and the grapes lightly crushed, the pre-fermentative cold maceration of the two varieties took place at 8-10°C for a few hours, until the desired colour and phenolic potential were achieved. Then, the free-run juice from the press was taken and static debourbage and slow fermentation took place at low temperatures (12-15°C). Finally, the wine was bottled in the presence of inert gas. After fermentation was complete, the wine was aged sur lie in a stainless steel tank for about three months. Natural gravity flow is used at every stage of the winemaking process, from receiving the grapes to bottling.

Organoleptic properties

A soft, unusually bright colour reminiscent of the prickly pear, and fresh bouquets of green strawberries, ripe apricots, gooseberries and citrus fruit. Expressive, elegant and balanced on the palate, with a refreshing acidity and a prolonged aromatic aftertaste. It is recommended as an aperitif, but also enhances many Greek and international dishes to excellent effect. It goes particularly well with fresh salads, pies and tarts, mushrooms, vegetable dishes cooked in olive oil, legumes, rice dishes, pasta, light pizzas, poultry, seafood and sushi. Ideally served at a temperature of 10-12°C.