

**ROUVALIS**

## *mikros vorias rosé*

### Technical information

<b>Varieties:</b> Grenache/Syrah/Roditis	<b>Type:</b> Dry rosé wine	<b>Sugar:</b> <1 g/L
<b>Viticultural zone:</b> Slopes of Aigialeia	<b>Vintage:</b> 2024	<b>Total acidity:</b> 5,1 g/L
<b>Classification:</b> PGI Peloponnese	<b>Alcohol:</b> 12,0%	<b>pH:</b> 3,53

### Vineyards

The two renowned varieties of the Rodanos are grown in mountainous Aigialeia alongside the Roditis grape with exceptional results. The vine plots are located on the plateau of Trapeza and Pyrgaki, in soil of old delta deposits at an altitude of 800-900 m. The soil is poor and of ideal mechanical composition, which drains well. Cultivation is carried out entirely by hand and yields do not exceed 40hl/ha.

### Winemaking

Grape picking is done by hand using small crates. In 2024, it took place mid-September under exceptional climatic conditions. The grapes reached the winery in a healthy and perfectly mature condition. After the raw material was sorted and the grapes slightly squashed, the two varieties underwent pre-fermentative maceration at 8–10°C for about five hours until the desired colour and phenolic potential were achieved. Subsequently, the free-run juice was taken from the press and debourbage and slow fermentation ensued at low temperatures (12–15°C). Finally, the wine was bottled in the presence of inert gas. At all stages of the wine-making process, from the delivery of the grapes to the bottling of the wine, natural gravity flow is used.

### Organoleptic properties

Intense ruby-red colour and fruity bouquets (grapefruit, apricot, red wild fruits) with suggestions of violet and sweet violet blossom. Rich on the palate, with a refreshing taste and fruity aftertaste. It is a pleasant aperitif, goes wonderfully with pies and vegetable dishes cooked in olive oil and is excellent with steam-cooked dishes and Italian cuisine (pizzas, pasta with red sauces). Ideally, it is served at a temperature of 10–12°C.