



mikros vorias rosé

Technical information

Varieties: 70-30% Syrah/Viognier

Viticultural zone: Slopes of Aigialeia

Classification: PGI Peloponnese

Type: Dry Rosé

Vintage: 2020

Alcohol: 13,0%

Sugar: <1 g/L

Total acidity: 6,6 g/L

pH: 3,23

Vineyards

The two renowned varieties from the Rodanos valley are grown in mountainous Aigialeia with exceptional results. The vine plots are located on the Trapeza plateau and at Pyrgaki, in soil made up of old delta deposits at an altitude of 800-900 m. The soil is poor and of an ideal mechanical composition which drains well. Cultivation is carried out entirely by hand and yields do not exceed 60hl/ha.

Winemaking

Grape picking is done by hand using small crates. In 2020, it took place on 10th 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 lightly crushed, 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. Natural gravity flow is used at every stage of the winemaking process, from receiving the grapes to bottling.

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 steamed dishes and Italian cuisine (pizzas, pasta with red sauces). Ideally, it is served at a temperature of 10-12°C.