**ESTHITA ROSÉ**

**PGI PELOPONNESE 2023**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
|  | **Profile** | **Technical Data** |  |  |  |  |
| Type |  | Rose dry wine | Alcohol (%) | 12,5 |  |
|  |  |  |  |  |  |  |
| Vintage |  | 2023 | Total acidity (gr tartaric acid/lt) | 5,8 |  |  |
|  |  |  |  |  |  |  |  |
| Designation |  | PGI Peloponnese | Volatile acidity (gr acetic acid /lt) | 0,29 |  |
| Region |  | Nemea | pH | 3,27 |  |
|  |  |  |  |  |  |  |
| Grape varietals |  | Agiorgitiko/ Syrah | Free SO2 (mgr/lt) | 32 |  |  |
|  |  |  |  |  |  |  |
| Total production |  | 10.000 | Total SO2 (mgr/lt) | 85 |  |  |
|  |  |  | Residual sugar (gr/lt) | 3 |  |  |

Vineyards location

Altitude

Soil composition

Climate

Yield

Vine age

Harvest

Psarri/ Nemea

800m

Argyle alluvial clay and reddish

soil, underlaid with limestone at

Nemea

Long and heavy winter, mild

summer days with cool nights

1. hl/ha

20 years old

End of September

**Vinification:** Cooling of the grapes at low temperature, destemming and pressed directly.

This is followed by vinification in stainless tanks.

**Maturation:** 2 months in stainless steel tanks laying over organic lees.

**Ageing potential :** 2-3 years

**Tasting notes/ serving/ food pairing: C**areful selection and vinification of the versatile Agiorgitiko and the cosmopolitan Syrah from mountainous Korinthia, gives a harmonious rosé wine with cool acidity and aromatic complexity that oscillates between rose, cherry and strawberry.

It perfectly matches food with fresh tomato as the main ingredient, shellfishes, calamari in the pot, pizza and even Chinese cuisine. Served at 10˚C.