



Romeiko

Producer: Manousakis Winery

Vintage: 2023

Tasting Notes: Romeiko is indigenous to Crete and is a light red-skinned grape. After a Blanc de Noir vinification takes place we are left with a bright lemon-green color wine. The wine produced from this grape has is a medium body, with a fresh, citrus flavor. Unripe gooseberry, grassy notes, and some marzipan. Medium bodies and fresh mouth with intense flavor of white stone fruit. Vineyard pruning and training: Old vines, trained in Goblet.

Appellation: Crete, Greece **Wine Type:** Dry White Wine

Grape Varietal: Romeiko 100% (Roh-meï-ko)

Farming: Organic, handpicked, vegan.

Soils: Deep, clay loamy, calcareous soil 550 to 600 meters

Alcohol: 14% Acidity: 7.30 g/l

Residual Sugar: 0.70 g/L

pH:3.35

Food Pairing: Paired as an aperitif in the company of good friends, fresh salads, and raw seafood.

