

Meltemi Rose

Producer: Moraitis Vintage: 2023

Tasting Notes: A light rose from the island of Paros. The grapes come from selected vineyards from the locations Kamares and Aspries. Cherry and flower aromas, balanced with fruity taste on the palate and a fresh finish. Skin contact for 1 hour. Fermentation in stainless steel vats. The grapes are pressed together followed by skin contact for 1 hour and alcoholic fermentation in stainless steel tanks for 10 days. Short maturing on its fine lees.

Appellation: Protected Geographical Indication Cyclades Wine Type: Dry Rose Wine Grape Varietal: 90% Monemvassia (Mō-nem-vas-yá), 10% Mandilaria. Soils: Sandy Farming: Handpicked, Vegan, Low Sulphites (less than 100g) Alcohol: 12.5% Acidity: 5.1 Residual Sugar: 1 g/L pH: 3.3 Food Pairing: Pasta, salads and fruits. Roasted chicken and grilled vegetables.

