

AGIOKLIMA

AGIOKLIMA SEMI-SWEET ROSÉ WINE



GRAPE VARIETY:
MERLOT



WINEMAKING:

Fermented in stainless steel tanks with selected yeasts. After fermentation, clarification and filtration follow. Finally, 3 months of maturation, then stabilization and bottling.



TASTE CHARACTERISTICS:

Fruity, with a rose-pink color and light highlights that invite you to taste it. This interplay of sweetness and acidity provides a harmonious balance, making every sip refreshing and enjoyable.



PAIRS WITH:

Pairs excellently with pasta, seafood, cheeses, and sweet seasonal fruits.



SERVING TEMPERATURE:

7-10 °C



REGION

Asopia Tanagra



BOTTLE

750 mL



DATE OF HARVESTING

Early August



MATURING

3 months

ALCOHOL

11 %Vol

TOTAL ACIDITY

5.2 gr/l
(expressed as tartaric acid)

pH

3.59

RESIDUAL SUGAR

3.9 gr/l



*That for the production of this wine we are not using any milk, egg products or other animal byproducts

**This wine does not contain any GMO (Genetically Modified Organisms), part of GMO or ingredients coming from GMO. (EU 1829/2003 AND 1830/2003)