



AGIOKLIMA

AGIOKLIMA DRY 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:

Aromatically dominated by juicy blackcurrant and cherry jam, combined with intense floral notes. Palate is particularly enjoyable, with a nice texture and fruity aftertaste.



PAIRS WITH:

Pairs well with vegetable-based and Mediterranean dishes, as well as with white meats. Ideally combined with fruits, cheese, and charcuterie platters.



SERVING TEMPERATURE:

7-10 °C



REGION

Asopia Tanagra



BOTTLE

750 mL



DATE OF HARVESTING

Early August



MATURING

3 months

ALCOHOL	TOTAL ACIDITY	pH	RESIDUAL SUGAR
12 %Vol	5.5 gr/l (expressed as tartaric acid)	3.57	2.8 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)