



ΚΤΗΜΑ ΘΕΟΠΕΤΡΑ
THEOPETRA ESTATE
ΜΕΤΕΟΡΑ PGI

INFO SHEET

THEOPETRA ESTATE Limniona-Syrah 2016



General description: Organic Dry Rosé wine

Varieties: Limniona 70% Syrah 30%

Classification: Meteora Protected Geographical Indication

Terroir: Vineyards on slopes around Meteora Rocks and Prehistorical Cave of Theopetra at an altitude of 350m. Continental climate with rainy cold winters and sunny, hot and dry summers. High diurnal temperature range during spring and summer. Clay-sand soil locally and slate subsoil making the vineyards "shallow" and providing excellent drainage.

Harvest: 4th week of August-3rd of September

Vinification: Prefermentative maceration for 8-10 hours (saignée method). Fermentation in stainless steel tanks at low temperature 15-17°C.

Tasting notes:

Vivid rosy pink color, intense aromas of strawberry and raspberry with presence of vanilla and caramel. On the palate, smooth with balanced acidity, intense red fruit flavors and botanical spearmint aftertaste.

Goes with: Dishes with tomato sauce, tender red meat, seafood and chocolate desserts.

Aging potential: To be consumed in 1-4 years.

Producer: TSILILIS K.S.A. is a Winery-Distillery founded in 1989 and situated at Meteora, Trikala in Thessaly (Central Greece), possessing a 25 hectare organically cultivated vineyard around Meteora Rocks and the prehistoric Cave of Theopetra, in the Meteora PGI appellation. Among our products there are still and sparkling wines as well as grape distillates.