

## Terra Strofilia, Oditis Agiorgitiko

2021

Dry Rosé Wine - Protected Geographical Indication Peloponnese





Varieties: Agiorgitiko 100%

Region: Vineyards in Northern Peloponnese, at Asprokampos village, in Stymfalia

plateau, located at 700m of altitude, in deep, clayey, alkaline soils, with

moderate yield (less than 9.000 kg/ha).

The area's climate is characterized by cold winter and high amounts of snow and rain, while summer is dry, with hot days and cool nights.

Vineyard: LYRE vine training system, according to Prof. A. Carbonneau, to

maximize leaf exposure to sunlight per kg of produced grapes. Reduced planting density from 4400 to 2300plants/ha, to control vine vigor.

**Vinification:** Grape crushing and a 2-3-hour maceration. The alcoholic fermentation

takes place at temperatures of  $15^{\circ}$  -  $17^{\circ}$  C, in stainless steel tanks and (40 to 50% of the wine) in 225L of acacia barrels. The new wine remains in contact with the lees for a few weeks in order to enrich its aroma and

flavor.

Exceptionally bright and a light color between light rosy and salmon.

Characteristics: Intense and fresh on the nose with aromas of watermelon, strawberry

Intense and fresh on the nose with aromas of watermelon, strawberry, white flowers, such as violet and rose petals, coupled with lemon citrus,

grapefruit and a hint of minerality.

Analysis: Alcohol: 13,5 % Vol

**Total Acidity:** 5,78 gr/lt

pH: 3,2

Residual Sugar: <2 gr/lt

Exports Department: Tel: +302102318034, E-mail: exports@strofiliawines.gr , www.strofiliawines.gr

WINERIES: ● ANAVISSOS: Thesi Patitiria, 190 13 Anavissos, Greece, Tel.: +30 22910 41650

• NEMEA: Asprokampos, 205 00 Nemea, Greece