

Crazy Birds

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.

Harvest: Middle of September.

Vinification: Grape crushing and a 3 hour maceration are followed by pressing

and alcoholic fermentation in stainless steel tanks at 15°C, with a

selected strain of saccharomyces.

Characteristics: Pale rosécolor, aromas of red fruits like strawberry and cherry, with

a hint of butter caramel. Distinguished by its fresh rich flavorwith a

pleasant acidity, balanced taste and long fruity aftertaste.

Serving Suggestions:

A pleasant rosé that compliments ideally snacks, light dishes of the Mediterranean or international cuisine, while harmoniously pairs

with salads and fruits. It can also be served as aperitif.