

ROSÉ NIKOLAOU



Varietal Composition: Dry Red Wine from 70% Agiorgitiko – 30% Muscat BIO grapes.

Origin: The grapes are organically grown in the private 1h vineyard of the Nikolaou family at the area of Duramani, with an average vine age of 8-10 years. The slope of the selected vineyard parcel is 2%, oriented towards the south, with a yield of approximately 1000 kg per acre. No pesticides and fertilizers are used other than Bordeaux mixture, Sulphur and organic mulch (organic compost).

Production: Pruning of vines in February and harvest in mid-September.

Vinification: The grapes intended for this wine are picked by hand once they reach the desired level of phenolic and alcoholic maturity. They are cooled at 4°C and go through skin contact cold extraction at 8°C for 4 hours. Using only the free-run, they are put through the alcoholic fermentation process, which takes place in stainless controlled temperature vats at a temperature of 17°C in order to bring out the entire bouquet of the variety. In keeping with the principles of organic farming, we only add the bare minimum necessary quantity of Sulphur dioxide.

Organoleptic characteristics: Light ruby color with vanilla and cherry bouquets, balanced acidity and fruity aftertaste.

Serving: At a temperature of 12°C.

Food combination: Light meals and spaghetti.

Alcoholic strength: 13°C.

Reviews: MW Derek Smedley Rosé 2016 /88points

[Tasted in the winery A & C Greece October 2017](#)

The nose has mix of black fruits and red fruits quite fragrant the start of the palate has bilberry freshness. The mid palate is richer with mulberry and cherry then fresh red fruits come through at the back giving a lighter feel to the finish.