

Rose Bubbly

Wine type: Semi-sparkling Rose.

Variety: 95% Moschato of Alexandria, 5% Red Moschato.

Vineyard region: Lemnos, Kaminia.

Soil: Volcanic, sandy, weak.

Vineyard: Planting density 340 plants/acre, average acre yield 650kg/acre, shaping in simple Guyot.

Climate: Temperate Aegean Sea type with cool summers and mild winters.

High sunshine with steady northeast winds annually.

Oenologic characteristics: Alcohol content 7,5%, Residual sugar 90gr/lit, Total Acidity 6,5 gr/lit, pH 3,5, Pressure 4 bar.

Vinification: After a slight press of the grape marc, the juice is chilled to 0°C and stored in refrigerated tanks.

Fermentation starts gradually up to 7,5% alcohol degrees in temperature under control.

When alcoholic fermentation reaches the desired degree, it is caused to pause in order to keep unfermented sugars in high percentage.

Organoleptic characteristics: Pink with violet pale color. Intense aroma of Moschato with fruity and honey notes.

Taste rich and harmonic, pleasant and highly exuberant being followed by a gentle foaming.

Harmony: Dessert wine for mild kinds of cheese, as well as for the majority of fruit and sweets. It can be easily consumed alone any time of day.

Serving temperature: 6 -10 °C

