

Matamis Rose Demi Sec

- WINE TYPE** Sparkling rose wine.
- VARIETY** Mandilaria.
- REGION** Pyrgos Santorini.
- VINEYARD** Traditional coffin with a very low yield per hectare of 300Kg.
- SOIL** Sandy with dark pumice and volcanic ash.
- CLIMATE** Temperate desert (bwh).
The coldest winter in the Cyclades with average temperature 10^oC.
During January & February have a few rainfalls. The summer average temperature is 23-30 ^oC. Altitude of 366 meters.
- OENOLOGIC CHARACTERISTICS** Alcohol content: 12%
Total Acidity: 8,1
Residual Sugars: Demisec
pH :3,1
Pressure: 6 bar
- VINIFICATION** Traditional method with second fermentation in the bottle.
Maturation with the less for two years.
- ORGANOLEPTIC CHARACTERISTICS** Light colour with salmon hints. Sweet fruity nose with the presence of red fruit, as strawberry and cherry.
Pleasant and cool mouth with exuberant elegance and balanced aftertaste.
Rich and explosive foaming with a long duration.
- HARMONY** Serving soup, shellfish, risotto with truffles, salted nuts, forest fruits and chocolate mousse.

Lengthy aging period.

Limited production of bottles.

