

CUVÉE PRESTIGE

ROSÉ 2025



TECHNICAL PRESENTATION

Classification:

Protected Geographical Indication (PGI) Peloponnese

Grape Varieties:

70% Agiorgitiko 30% Moscofilero

Vineyards:

Agiorgitiko: Corinthia at a 850m of altitude

Moscofilero: Mantinia at a 750m of altitude

Main type of soil:

Agiorgitiko: Calcareous

Moscofilero: Sandy

Age of vines (average):

Agiorgitiko: 30 years

Moscofilero: 32 years

Yields:

Agiorgitiko: 58,50 hl/ha

Moscofilero: 63 hl/ha

Harvest dates:

End of September - Beginning of October

VINIFICATION / MATURATION

Skin contact for 6 h at 16°C for the Moscofilero. Blending and alcoholic fermentation in stainless steel vats at 16°C. Inhibition of malolactic fermentation. Short ageing over fine lees. Screw cap.

Alcohol vol: 12%

pH: 3.24

Total acidity: 5.53 g/l

TASTING NOTES

The colour is bright, light cerise with pink hues. Vibrant and clear on the nose, with aromas of ripe cherries, raspberries, hints of flowers and rose petal notes. On the palate it has a medium body, moderately high acidity and the slightest suggestion of very ripe tannins. Flavours are consistent with the aromas, with a light sensation of sweet grass and bubble gum. The finish is moderately long, with developing flavours that lead to complexity.