

## PEPLO 2023

**TECHNICAL PRESENTATION:****Category:** Rose**Classification:** Protected Geographical Indication (PGI)  
Peloponnese**Grape Varieties:** 1/3 Agiorgitiko, 1/3 Syrah, 1/3  
Moscofilero**Vineyards:** Mountain vineyards at elevations above a  
1,968 ft of altitude**Main type of soil:** Agiorgitiko: Clay soil, Syrah: Rocky soil,  
Moscofilero: Sandy soil**Age of vines (average):** Agiorgitiko: 26 years, Syrah: 21  
years, Moscofilero: 28 years**Yields:** 46,4 hl / ha**Harvest dates:** End of September-Beginning of October**Alcohol:** 12.50%**Total acidity:** 5.5 gl**pH:** 3.3**Vinification/Maturation:** Agiorgitiko - Fermentation in stainless steel vats at 15°C and aged in Acacia barriques for 4 months. Syrah - Fermentation in stainless steel vats at 15°C and aged for 4 months. Mavrofilero - Long extraction and fermentation in egg shaped Amphoras with skin contact for 4 months.**Tasting notes:** Pale, brilliant color, the absolute Coral with red gold hues. Intense and fresh on the nose with aromas of red fruits, strawberries, cherries, white flowers, such as violet and rose petals, coupled with lemon citrus, grapefruit and a hint of minerality and honey. On the palate, it has a medium body, nerve acidity, structure and complexity, coming from acacia and clay. Flavours are consistent with aromas (predominantly of lime, citrus) while the finish is long with developing flavours.