

ZOE ROSÉ 2023

TECHNICAL PRESENTATION:

Category: Rosé

Classification: Protected Geographical Indication (PGI)
Peloponnese

Grape Varieties: 70% Agiorgitiko 30% Moscofilero

Vineyards: Agiorgitiko: Corinthia at a 2,132ft of altitude /
Moscofilero: Mantinia at a 2,400ft of altitude

Main type of soil: Agiorgitiko: Calcareous /
Moscofilero: Sandy

Age of vines (average): Agiorgitiko: 28 years /
Moscofilero: 30 years

Yields: Agiorgitiko: 58,50 hl/ha / Moscofilero: 63 hl/ha

Harvest dates: End of September - Beginning of October

Alcohol: 12.5%

Total acidity: 5.60 g/l

pH: 3.30

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.

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.

