



MANDILARIA

ROSE



Country of Origin: Greece
Region of Origin: PGI Attiki
Grape Variety: Mandilaria 100%
Soil Type: Sandy-Clay with limestone
Average Vine Age: 9 years
Vineyard Yield Kg/ha: 11000 Kg/ha
Training System: Double - cordon

Vinification: Manual harvest in the beginning of September, de-stemming, immediate separation of the juice and alcoholic fermentation with selected yeasts at controlled temperatures in INOX vats. The wine is aging for 3 months in oak barrels.

Oak Maturation: 3 months
Bottle Aging: No
Aging Potential: 8+ years
Alcohol: 13.0 % by vol.
Total SO₂: 110 gr/l
Total Acidity: 5.7 gr/l
pH: 3.27
Residual Sugars: 1.5 gr/l
Organic/biodynamic: NO
Vegan: Yes

e-label



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