



SOUREA ROSE



750 ml.

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: 13.5% by vol.
Total SO₂: 100 gr/l
Total Acidity: 6.60 gr/l
pH: 3.14
Residual Sugars: 0,41 gr/l
Organic/biodynamic: NO
Vegan: Yes
Vintage: 2025

Ingredients



info@nikolouwinery.gr

+30 2106020775

