



# 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:** 12,9 % by vol.

**Total SO<sub>2</sub>:** 120 gr/l

**Total Acidity:** 6.73 gr/l

**pH:** 3.20

**Residual Sugars:** 0,22 gr/l

**Organic/biodynamic:** NO

**Vegan:** Yes

**Vintage:** 2024

Ingredients



info@nikolouwinery.gr

+30 2106020775

