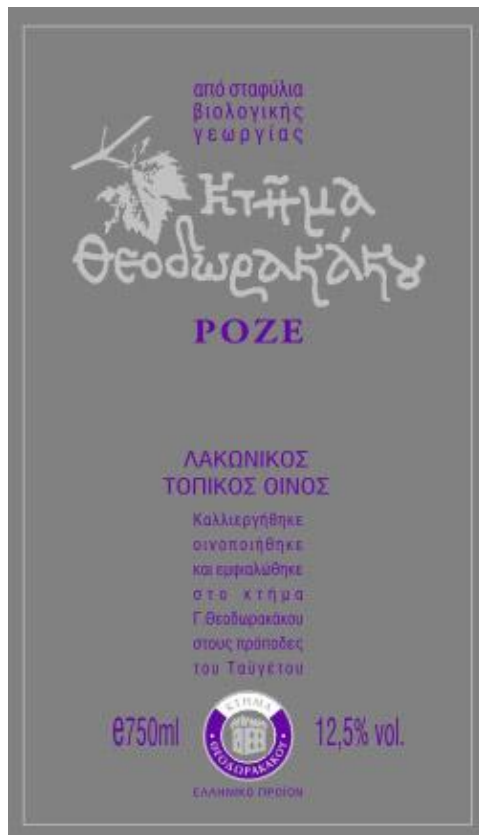


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## ESTATE THEODORAKAKOS ROSÉ

### **Lacanian Regional Wine, Rose Dry**

**Grape Variety:** Mauroudi 80% Agiorgitiko 20%

**Organic wine. DIO certified.**

**2011 grape harvest:** 7,000 bottles.

**Wine making process:** Grape harvest in the beginning of October for both varieties from a specific part of the vineyard selected for the making of this particular wine. Wine making through 18-22 hours soak, fermentation of the free run grape juice at a low temperature of 14°C. Fermentation stop at the desired level, maturation in the fine wine lees for a short period of time and bottling.

**Organoleptic characteristics:** Bright rose colour, intense aromatic bouquet with a characteristic flavour of rose, cherry and bubble gum. Rich sweet and sour taste, silky tannins and cool sweetness.

**Harmony of tastes:** Served at 9-11°C, it accompanies dishes of Asian and Mexican cooking, sweet and sour pork with fresh vegetables and hot and spicy chicken. Pasta with seafood, such as lobster spaghetti, as well as dishes of Mediterranean cooking with red sauce. Varieties of cold meat and sweet cheese, fruit salads, while it is also perfectly served as an aperitif.

*Safra 2015. Degustação na Estate Theodorakakos, Esparta/GR 29/10/2016.*