

# MELIASTO

## DOMAINE SPIROPOULOS



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TYPE :  
ROSÉ WINE

CATEGORY :  
P.G.I. PELOPONNESE

VARIETY :  
60% MOSCHOFILERO  
40% AGIORGITIKO

PRODUCER :  
DOMAINE SPIROPOULOS

ALCOHOLIC VOLUME [%]: 12

VOLATILE ACIDITY  
[ GR ACETIC ACID / LT ]: 0.22

TOTAL ACIDITY  
[ GR TARTAR. ACID / LT ]: 5.55

RESIDUAL SUGAR [GR / LT]: 1.12

pH: 3.17

DOMAINE SPIROPOULOS

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### VINEYARDS

Family-owned organic vineyards in the upland region of Mantinia, Arcadia, Greece. 650m altitude.

### SOIL

Clay and sand.

### CLIMATE

As a result of high elevations, the climate in Mantinia is more continental than Mediterranean. This is one of the coldest wine-growing regions in Greece, despite its relatively low latitude. Cool temperatures during summer slow ripening sufficiently for the grapes to retain their characteristic acidity, and harvest can sometimes come as late as October.

### HARVEST

September, hand harvested.

### VINIFICATION METHOD

No information.

### SERVING SUGGESTIONS

Serve well chilled with Asian dishes and lighter fare.



### TASTING CHARACTERISTICS:

Characteristic aromas and flavors of rose petals, strawberry and caramel

