

# PETALOUCDES

## DOMAINE HARLAFTIS

### VINEYARDS

The Syrah grapes are harvested from sustainable and organically certified family owned vineyards in the Nemea appellation. 20+ year old vines.

### SOIL

Harlaftis grows Syrah in the well-drained, high altitude (315m) limestone soils of Nemea.

### CLIMATE

A warm and temperate Mediterranean climate. Hot and dry summers with a cooler spring and wet winters. In Nemea there is an average annual temperature of 15.8C and a mean annual rainfall of 675mm.

### VINIFICATION METHOD

The grapes are harvested early in the morning and transferred immediately to the winery. There, after careful sorting, the pneumatic presses are filled with whole grapes. Not only the finest but also the richest elements of the variety, those that are responsible for the special rose color, are released by applying light pressure. Petaloudes is fermented at controlled temperatures to preserve the aromas and the freshness.

### SERVING SUGGESTIONS

Pairs well with seafood, risotto with thyme and mushrooms, tagliatelle with salmon, grilled squid with smoked aubergine, grilled mullet.



### TASTING CHARACTERISTICS:

Fresh, floral aroma

Fine and delicate taste with a pleasant, cool mouth

DOMAINE HARLAFTIS



TYPE :  
ROSÉ WINE

CATEGORY :  
P.G.I. PELOPONNESE

VARIETY :  
100% SYRAH

PRODUCER :  
DOMAINE HARLAFTIS

ALCOHOLIC VOLUME [%]: 13

SERVING TEMP :  
10C

BOTTLE SIZE :  
750ml

HARLAFTIS

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