

## APLA ROSÉ 2019

50% Xinomavro - 30% Limniona - 20% Mavroudi

**Tasting notes:** A complex and refreshing rose from 3 of the most interesting Greek red varieties, of vineyards of 15-45 years old. Light salmon color. The nose is dominated by elegant notes of tangerine orange, strawberries and white cherries, and a fine hint of tomato, one of the unique aromas of Xinomavro. Full bodied and layered yet crispy, with aromas of strawberries and raspberries with a long, refreshing finish. A great rose to enjoy it on its own or with several types of cuisine.

**Vinification:**

- Direct pressing after sorting of the grapes (some lots whole cluster)
- Fermentation in inox and concrete tanks, independently for each parcel
- 4 months aging on the fine lees before bottling

**Food matching:** Serve as a great match for pasta, pizza, fish, salads, fruits, cheese. A perfect accompaniment to Mediterranean and Greek dishes, yet it may be served as aperitif on its own.

**The winery:** Nikos Karatzas founded OENOPS WINES PC in 2015 and it is the most newly established winery in the region of Drama. Its main purpose is to produce high quality wines in limited quantities. The grapes come from personally selected vineyards from Drama and Macedonia in general, that are cultivated from ambitious winegrowers.

