



Ode Panos 2020, Organic (BIO) brut sparkling rose wine

Variety	100% Moschofilero
Vineyards	Family owned organic vineyards in Agiorgitika, Mantinia at 680m
Age of vines & pruning	18 years old, double cordon
Soil	Silt clay
Weather during the specific vintage	Mild winter, cool spring, dry summer, hot and dry during harvest
Harvest	Manual in 18 kg boxes, average yield 8000-10000kg/ha
Vinification method	Cold maceration, Martinotti - Charmat method
Maturation	3 months on fine lees
Total production	7300
Analytical data	Alcohol: 12,4% Titratable Acidity: 6,7g/l Residual Sugar: 8g/l pH:3,16

Tasting Notes: Light bronze, citrus, gooseberry, rose water, medium bubbly body, rich flavor, balanced finish

