



# APLA Rose

50% Xinomavro  
30% Mavroudi  
20% Limniona



## Viticulture–Winemaking:

Grapes are chilled at 5°C and then are carefully sorted and pressed with a small percentage of whole clusters in a pneumatic press. Fermentation takes place in stainless steel and concrete tanks, keeping each vineyard plot separate. After 2–4 months of aging on its fine lees, the wine is ready for bottling.



## Tasting notes:

A complex and refreshing rose from 3 of the most interesting Greek red varieties sporting a light salmon color. Elegant notes of tangerine, orange, strawberries and white cherries dominate the nose followed by 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.



## Awards

**2020**  
DECANTER **Silver Medal**

**2021**  
DECANTER **Silver Medal 90P**

**2022**  
BERLINER WEIN TROPHY **Gold Medal**  
ROBERT PARKER **90P**



## Food Matching:

Serve as a great match for pasta, pizza, fish, salads and fruits. It is a wine of character, the perfect companion for aperitifs with friends and cheese platters to share. An excellent accompaniment to Mediterranean and Greek dishes.



## «APLA» Family:

**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.



## Technical characteristics:

**COMPOSITION:** Xinomavro, Limniona, Mavroudi

**REGION:** Macedonia, Thessaly, Thrace

**VINEAGE:** 15–45 years old

**ALCOHOL:** 12,9%

**2023**  
CONCOURS MONDIAL DE BRUXELLES **Silver Medal**  
BERLINER WINE TROPHY **Gold Medal**  
DECANTER **Silver Medal 97P**  
MUNDUS VINI **Silver Medal**  
JAMES SUCKLING **92Points**