

KOUTSIKO

Rose Semi Sweet Wine



Technical Information

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| CLASSIFICATION..... | - |
| CLOSURE TYPE..... | Screw Top |
| COLOR / STYLE..... | Rose Semi Sweet Wine |
| BOTTLE (mL)..... | 187,5 |
| GRAPE VARIETALS..... | Roditis 50% -Moschofilero 20% - Muscat 15% - Agiorgitiko 15% |
| ORIGIN..... | Nemea of Korinthia |
| ALTITUDE (m)..... | 250 - 450 |
| SOIL..... | Cleye - Calcareous |
| CLIMATE..... | Typical Mediterranean |
| VINE / HECTAR..... | 4.200 |
| PRODUCTION (hl/ha)..... | 75 |
| HARVEST..... | 20/9 - 30/10 |
| VINIFICATION / DISTILLATION..... | Vinification of over - matured grapes, Fermentation at 16 °C - 17 °C and sudden drop of Temperature (<10 °C) in order to stop it |
| BARREL MATURING..... | - |
| BOTTLES (B)..... | 50.000 |
| SERVING TEMPERATURE..... | 6° C - 8° C |

Technical Data

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| ALCOHOLIC TITLE (% vol)..... | 11,5 |
| pH..... | 3,3 - 3,5 |
| RESIDUAL SUGARS (g/L)..... | 41 - 43 |
| TOTAL ACIDITY (g/L)..... | 4,9 - 5,1 |
| TOTAL SULFATES (ppm)..... | 90 - 110 |
| RELATIVE DENSITY (g/L)..... | 1,009 |
| VOLATILE ACIDITY (g/L)..... | 0,3 - 0,4 |
| BOTTLE / BOX..... | 24 |
| CASE / EUROPALETTE..... | 96 |

Tasting Notes

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| APPEARANCE..... | Medium pink |
| NOSE..... | Lively, floral character, with characteristics of red fruits and notes of candy. |
| PALATE..... | Semi Sweet Wine, with balance between sweetness and acidity and satisfactory tensions on taste & body. Refreshing finish. |
| FLAVOR CHARACTERISTICS..... | Flavors of strawberry, damson and juicy red plum. Flowery notes, touches of sweet rose, hyacinths and candy kicks. |