

# PROROGOS

Dry Rose Wine



## Technical Information

CLASSIFICATION.....	-
CLOSURE TYPE.....	Synthetic Top
COLOR / STYLE.....	Dry Rose Wine
BOTTLE (mL).....	750
GRAPE VARIETALS.....	Roditis 75% - Muscat 15% - Agiorgitiko 10%
ORIGIN.....	Nemea of Korinthia
ALTITUDE (m).....	400 - 500
SOIL.....	Cleye - Calcareous
CLIMATE.....	Typical Mediterranean
VINE / HECTAR.....	4.200
PRODUCTION (hl/ha).....	75
HARVEST.....	20/9 - 25/9
VINIFICATION / DISTILLATION.....	Co- vinification, Fermentation at Low Temperatures (15° C - 17° C)
BARREL MATURING.....	-
BOTTLES (B).....	80.000
SERVING TEMPERATURE.....	9° C - 10° C

## Technical Data

ALCOHOLIC TITLE (% vol).....	12,0
pH.....	3,3 - 3,5
RESIDUAL SUGARS (g/L).....	3,7 - 3,9
TOTAL ACIDITY (g/L).....	4,8 - 5,0
TOTAL SULFATES (ppm).....	80 - 100
RELATIVE DENSITY (g/L).....	0,992
VOLATILE ACIDITY (g/L).....	0,2 - 0,3
BOTTLE / BOX.....	6
CASE / EUROPALETTE.....	100

## Tasting Notes

APPEARANCE.....	<b>Pale pink</b>
NOSE.....	<b>Aromas of red sweet fruits and roses, with notes of candy and pepper.</b>
PALATE.....	<b>Dry with medium, refreshing acidity, lively tensions and strong body &amp; finish.</b>
FLAVOR CHARACTERISTICS.....	<b>Cranberry, raspberry and strawberry character with a strong presence of red rose. Vivid notes of candy and Turkish delight with rose flavor. Touches of mastic ice cream with red pepper.</b>