

# PROROGOS

Red Semi Sweet Wine



## Technical Information

CLASSIFICATION.....	-
CLOSURE TYPE.....	Synthetic Top
COLOR / STYLE.....	Red Semi Sweet Wine
BOTTLE (mL).....	750
GRAPE VARIETALS.....	Agiorgitiko 50% - Merlot 30% - Muscat 20%
ORIGIN.....	Korinthia & Achaia
ALTITUDE (m).....	250 - 450
SOIL.....	Cleye - Calcareous
CLIMATE.....	Typical Mediterranean
VINE / HECTAR.....	4.000
PRODUCTION (hl/ha).....	60
HARVEST.....	15/9 - 25/9
VINIFICATION / DISTILLATION.....	Vinification of over - matured grapes, Fermentation at 19 °C - 20 °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

ALCOHOLIC TITLE (% vol).....	11,5
pH.....	3,4 - 3,6
RESIDUAL SUGARS (g/L).....	43 - 45
TOTAL ACIDITY (g/L).....	4,7 - 4,9
TOTAL SULFATES (ppm).....	90 - 110
RELATIVE DENSITY (g/L).....	1,010
VOLATILE ACIDITY (g/L).....	0,4 - 0,5
BOTTLE / BOX.....	6
CASE / EUROPALETTE.....	100

## Tasting Notes

APPEARANCE.....	<b>Medium purple</b>
NOSE.....	<b>Presence of ripe red fruits, notes of caramel and black tea, with touches of chutney.</b>
PALATE.....	<b>Semi Sweet Wine, with balance between sweetness and acidity and satisfactory tensions on taste, body &amp; tanins. Satisfactory finish.</b>
FLAVOR CHARACTERISTICS.....	<b>Character of ripe strawberry, plum and berries in the form of jam. Notes of tomato chutney and touches of caramelized onions and sweet barbeque sauce.</b>