

PROROGOS

Rose Semi Sweet Wine



Technical Information

CLASSIFICATION.....	-
CLOSURE TYPE.....	Synthetic Top
COLOR / STYLE.....	Rose Semi Sweet Wine
BOTTLE (mL).....	750
GRAPE VARIETALS.....	Roditis 50% - Moschofilero 20% - Muscat 15% - Agiorgitiko 15%
ORIGIN.....	Korinthia & Achaia
ALTITUDE (m).....	250 - 450
SOIL.....	Cleye - Calcareous
CLIMATE.....	Typical Mediterranean
VINE / HECTAR.....	4.200
PRODUCTION (hl/ha).....	75
HARVEST.....	20/9 - 30/9
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).....	30.000
SERVING TEMPERATURE.....	6° C - 8° C

Technical Data

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.....	6
CASE / EUROPALETTE.....	100

Tasting Notes

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.