



# Cuvée des fleurs

## Grape varieties

The mountainous grapes of Sauvignon blanc, Roditis and Cabernet Sauvignon from the Slopes of Aigialia, in the northwestern part of the Peloponnese.

## Winegrowing Area

Three select mountainous vineyards from the Slopes of Aigialia – one per each variety – at 900 meters' altitude. The vineyard of Sauvignon blanc lies in the center of Aigialia, it has north exposure and its soil has high pH and a surface of red clay over the sand. The vineyard of Roditis lies in the east part of Aigialia. It has north-north west exposure and its soil is white clay in the upper layers that then continues with sand. The vineyard of Cabernet Sauvignon has north-northeast exposure, moderate calcium content and white clay above the sand.

## Classification

Protected Geographical Indication (P.G.I.) Slopes of Aigialia

## Oenology

The selection of the three grape varieties from three different winegrowing areas of Aigialia leads to wine grapes that have different levels of ripeness at the time of harvest. The grapes of Roditis are immature at the time of picking, Sauvignon blanc is at its technological maturity and Cabernet Sauvignon is overripe.



6 bottles/case



77 cases/pallet



This oenological decision was made with the aim to obtain different characteristics from the three different degrees of maturation in the final wine.

From Sauvignon blanc we can sense its opulent varietal character and tasteful aroma, from the unripe Roditis its typical aroma and intense acidity.

While, from the Cabernet Sauvignon we get the colour, the ripe varietal aroma and tannins that enhance the body of the final wine.

Directly after harvest, the grapes are put in refrigeration for 24 hours at 8°C. The grape mass is then lead to steel tanks where it remains for extraction for 48 hours at the same temperature. Afterwards the must is separated from the skins without pressure and the fermentation takes place at low temperatures up to 15°C. The wine is bottled fresh, without addition of fining agents.

## Personality

A modern rosé wine with a light salmon colour with orange nuances. Its aroma reveals a unique combination of the characteristics of the three grape varieties and the three different maturity levels.

The unripe yellow aroma of citrus fruits and green apple belong to Roditis. The rich character of exotic fruits, green pepper and asparagus belongs to Sauvignon blanc, while the red fruits and spicy red pepper to Cabernet Sauvignon.

In the mouth it is intensely fatty and has strong volume, firm and strong structure and intense acidity that melts in its full volume, making it an extremely gastronomical rosé wine.

It ideally accompanies grilled meat and chicken, stew, the Greek 'ladera' (stew cooked with vegetables and plenty of olive oil), pasta or oily fish with light sauces, pizza with cold cuts and, also, a variety of soft yellow cheeses. Enjoy it at 16°C.

Volume: 750ml



6 bottles/case



77 cases/pallet