



# NOTOS

## Roditis · Mavro Kalavrytino

### Cultivation area

The mountainous vineyards of the winegrowing region of Aigialia, in the Northwest of the Peloponnese

### Grape varieties

The mountainous Roditis and the Mavro Kalavrytino from the Slopes of Aigialia

### Wine style · Classification

Dry rosé · Varietal wine

### Awards & Ratings

Gold Medal · Frankfurt International Trophy (Vintage 2018)

Bronze Medal · Thessaloniki International Wine Competition (2018)

15.5 points · Jancis Robinson, April 2021

87 points, Robert Parker | The Wine Advocate, Issue: June 2020

### Winemaking

Careful selection of the grapes: the mountainous Roditis and the Mavro Kalavrytino, which are native to this region. The grapes are handpicked in good health and at the optimum maturity level and are transported to the winery in small crates. They are put in refrigeration for 24 hours and are vinified together. Co-extraction at very low temperature reaching up to 8°C for 24 days. Separation from the skins with mild pressure. Fermentation at low temperature up to 15°C. Bottling under inert gas atmosphere.

### Personality

A trendy and attractive rosé wine full of aromas of citrus fruits, red fruits and flowers. Velvety and refreshing in the mouth. It accompanies ideally pizza, pasta, Asian cuisine, light Mediterranean cuisine based on olive oil.

Volume: 750ml

Available also in 187ml bottles



12 bottles/carton 60 cartons/pallet