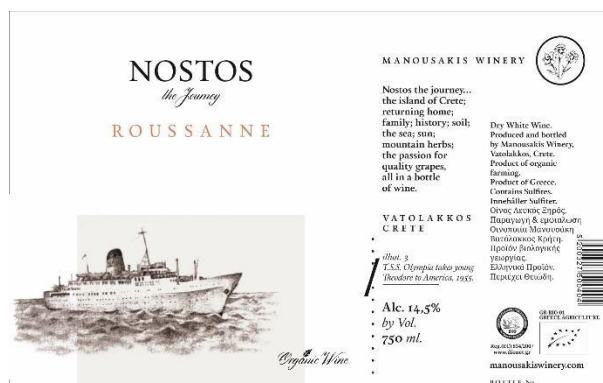


NOSTOS ROUSSANNE 2020

Dry White Wine

EU: Organic Wine



Variety: Roussanne

Soil: Schist, sandy clay loamy, 320 (1050ft) and 600m (1950ft) in altitude.

Vineyard pruning and training: Goblet and Vertical Shoot Position, trained in either double cordon Royat or Guyot simple

Harvest: August 1st to August 25th

Vinification: After gently crushing and pressing the free run juice ferments and matures for around 6 - 7 months in French oak barrels. All barrels are bought new and are replaced every 4 years

Wine Analysis:

Alc. %: 14.5

pH: 3.40

Total Acidity: 6.4 g/l

Production in bottles:

2001 (500 bottles)

2002 (800 bottles)

2003 (1.500 bottles)

2004 (2.500 bottles)

2005 (2.500 bottles)

2006 (3.000 bottles)

2007 (3.000 bottles)

2008 (4.000 bottles)

2009 (4.000 bottles)

2010 (3.500 bottles)

2011 (500 bottles)

2012 (7.500 bottles)

2013 (5.000 bottles)

2014 (7.500 bottles)

2015 (8.000 bottles)
2016 (10.000 bottles)
2017 (16.300 bottles)
2018 (10.050 bottles)
2019 (11.000 bottles)
2020 (12.600 bottles)

Characteristics: Bright, moderate to dark lemon-green color with slow and rich legs. Nose with moderate to high intensity. Ripe, fleshy, white fruit, honeycomb, dried flowers, butter and vanilla. Dense, full bodied and complex mouth with intense flavor of white fruit. Long finish dominated by vanilla, honey and light oak flavors.

Food Pairing: Our Roussanne is best served with light meat and poultry served in white sauces, as well as seafood.

Aging: 6 to 10 years