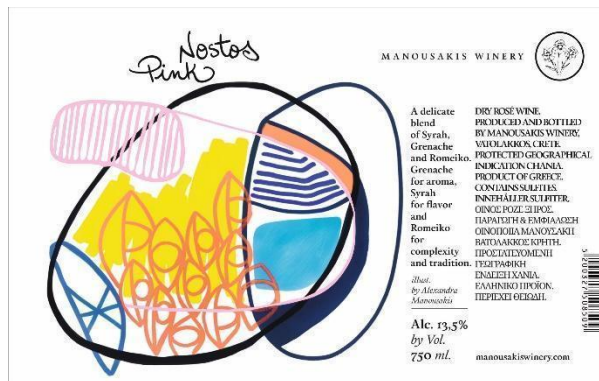


NOSTOS PINK 2022

Dry Rosé Wine

Protected Geographical Indication Chania



Varieties: Grenache Rouge 40%, Romeiko 45%, Syrah 15%

Soil: Schist, sandy clay loamy, 320-380m (1050-1350ft) and 550-600m (1600-1950ft) in altitude

Harvest: Each variety is harvested separately from August 15th to September 20th

Vinification: The must derives from either direct pressing of the grapes or by the method of saigné after a brief maceration. Fermentation takes place in stainless steel tanks, each variety separately, inside a refrigerated chamber (16-17°C, 60-63 °F)

Wine analysis:

Alc. %: 14.00

pH: 3.30

Total Acidity: 6.50 g/l

ResSug: 0.35 g/l

Production in bottles:

2008 (1.200 bottles)

2010 (2.000 bottles)

2011 (3.000 bottles)

2012 (8.000 bottles)

2013 (6.500 bottles)

2014 (10.500 bottles)

2015 (6.600 bottles)

2016 (19.000 bottles)

2017 (14.500 bottles)

2018 (19.000 bottles)

2019 (19.000 bottles)

2020 (22.000 bottles)

2021 (22.000 bottles)

2022 (35.000 bottles)

Characteristics: Bright pink color. Intense nose with strawberry candy, grenadine and rose aromas. Medium bodied wine with gentle acidity and a slight sweetness in the aftertaste. To be consumed fresh!

Food pairing: Fresh salads, grilled greens, pasta, poultry served in light sauces as well as seafood dishes.

Aging: 0 to 2 years