

NOSTOS PINK - Dry Rosé Wine



Protected Geographical Indication Chania

Characteristics: HBright 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 and seafood dishes.

Variety: Grenache Rouge 40%, Romeiko 40%, Syrah 20%

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 August 30th

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 small stainless steel tanks, each variety separately, inside a refrigerated chamber (16-17°C, 60-63 °F)



Wine Analysis: Alc. % 13.50 - pH 3.32 - Total Acidity 6.20g/l

Aging: 0 to 2 years

Winery - MANOUSAKIS