

## Crazy Birds

2017

Dry Rose Wine - Protected Geographical Indication Peloponnese

AGIORGITIKO

### CRAZY BIRDS



**Varieties:** Agiorgitiko, Cabernet Sauvignon

**Region:** Vineyards in the mountain region of Nemea (Asprokambos village), planted in Stymfalia plateau located at 700m altitude, in deep, clayey, alkaline soils, with moderate yield (less than 9.000 kg/ha).

The area's climate is characterized by cold winter and high amounts of snow and rain, while summer is dry, with hot days and cool nights.

**Harvest:** Early October.

**Vinification:** Crushing and pressing of grapes, extracting for 3 hours followed by fermentation in stainless steel tanks at 15° C for 15 days.

**Characteristics:** Shiny rose color, aromas of red fruits. Distinguished by its fresh rich flavor with a pleasant acidity, balanced taste sweetness and freshness and long aftertaste of fruity.

**Serving Suggestions:** A pleasant rosé that compliments ideally light dishes of the Mediterranean cuisine while harmoniously blending with sweets and fruits. It can also be served as aperitif.

**Analysis:** **Alcohol:** 13 % Vol

**Total Acidity:** 4,9 gr/lit

**pH:** 3,3

**Residual Sugar:** <2 gr/lit