



# NIKOLAOU estate

## Nikolaou Rose

**Varietal Composition:** Dry Red Wine from 70% Agiorgitiko – 30% Muscat BIO grapes.

**Characteristics:** Light ruby color with vanilla and cherry bouquets, balanced acidity and fruity aftertaste.

**Origin:** The grapes are organically grown in the private 1h vineyard of the Nikolaou family at the area of Duramani, with an average vine age of 8-10 years. The slope of the selected vineyard parcel is 2%, oriented towards the south, with a yield of approximately 1000 kg per acre. No pesticides and fertilizers are used other than Bordeaux mixture, Sulphur and organic mulch (organic compost).

**Vinification:** Hand harvest takes place early September once the grapes reach the desired level of phenolic and alcoholic maturity. They are cooled at 4°C and go through skin contact cold extraction at 8°C for 4 hours. Using only the free-run, they are put through the alcoholic fermentation process with indigenous yeasts, which takes place in stainless steel controlled temperature tanks at a temperature of 17°C in order to bring out the entire bouquet of the variety. In keeping with the principles of organic farming, we only add the bare minimum necessary quantity of Sulphur dioxide.

**Alcoholic Strength:** 13%

