



<b><u>BRAND NAME:</u></b>	MELIASTO
<b><u>COLOUR:</u></b>	Rose
<b><u>TYPE:</u></b>	Still - dry
<b><u>GRAPE VARIETY:</u></b>	Product of organic farming 100% MOSCHOFILERO
<b><u>VINTAGE:</u></b>	2004
<b><u>DURATION OF MATURATION (if any):</u></b>	Bottling starts approximately 75 days after the end of alcoholic fermentation.
<b><u>ALCOHOL CONTENT:</u></b>	11,5% by vol.
<b><u>ACIDITY:</u></b>	5,85 gr./lt. as tartaric acid
<b><u>Ph:</u></b>	3,34
<b><u>RESIDUAL SUGAR:</u></b>	0,88 gr./lt.
<b><u>ANNUAL PRODUCTION:</u></b>	100.000 bottles
<b><u>OPTIMUM DRINKING:</u></b>	It will be at its best all through out 2005-2006
<b><u>SERVING TEMPERATURE:</u></b>	10-12°C
<b><u>BEST FOOD MATCHING:</u></b>	Rabbit cooked with onions.

#### **OTHER FOOD SUGGESTIONS:**

White meats, cheese and spinach pies, pastas with tomato sauce, apples, pears.

#### **OTHER TECHNICAL DETAILS:**

Standing on the crossroad of modern technology with Arcadian tradition, MELIASTO is showing one more dimension of the multi-faced Moschofilero. We source the grapes from our own, organically cultivated vineyards in Agiorgitica village and we select those with high potential alcohol and physiologic maturity. We use pre-fermentation extraction to capture the freshness of the fruit and the bright colour of the grape. We believe that 2001 is probably one of the best vintages for Moschofilero vinified in this manner.

#### **TASTING NOTES:**

Appealing rose petal-pink colour. Intensity and character on the nose interplay between the lifted rose scent and the ripe strawberry aromas. Roundness and persistence. "Meliasto" is not trying to be a middle road between red and white wine. It deserves to have a standing on its own - a true rose.