

ROSE 2006

DOMAINE PORTO CARRAS, Greece, Central Macedonia, Chalkidiki, Sithonia Region

O E N O L O G I C A L	A N A L Y S I S	VINTAGE:	2006
		PRODUCTION VOLUME:	20,000BOTTLES
		COLOUR AND TYPE OF WINE:	Dry Rose , Vin de Pays (Regional)
		VARIETAL MAKE-UP:	80% Cabernet Sauvignon, 20% Syrah (organic cultivation)
		REGION:	Chalkidiki, Sithonia Peninsula, Mount Meliton Slopes
		SOIL:	Sandy loam- loam, no irrigation, normal fertility
		CLIMATE CONDITIONS:	Semi-arid, sun exposure, good humidity and sea-winds
		VINIFICATION PROCESS:	Skin contact for 20-24 hours-> fermentation in stainless steel vats at 18°C
C H E M I C A L	A N A L Y S I S	ALCOHOL BY VOLUME:	12,5 %
		SUGAR RESIDUES:	5,4 g/l
		TOTAL SULFUR DIOXIDE :	90 mg/l
		pH:	3,41
		VOLATILE ACIDITY:	0,38 g/l
		TOTAL ACIDITY:	5,2 g/l
		ORGANOLEPTIC ANALYSIS:	Light – bright ruby color, intense floral bouquet, Full body, delicate tannins
		TASTING COMBINATIONS:	White meat, fish, vegetables, salads
		SERVING TEMPERATURE:	8 - 12 °C