



Domaine Spiropoulos Meliasto 2009

Domaine Spiropoulos has been making wines since 1870 in Mantinia, in the Peloponnese. In 2007 they expanded to Nemea, opening a new winery in Corinthia for the production of red wines. Combined, over 150 acres of indigenous and international varieties are cultivated, including a vineyard reserved for near-extinct local varieties. Domaine Spiropoulos is certified organic and produces both wallet- and food-friendly wines. Although Domaine Spiropoulos has always been growing grapes organically, the domaine is now certified organic by DIO and is the first winery in Greece to receive organic certification by the USDA.

www.domainspiropoulos.com

WINE TYPE:	Dry rosé
VARIETALS:	60% Moschofilero, 40% Agiorgitiko
ALCOHOL:	12%
REGION:	Mantinia, Nemea
ALTITUDE:	2,130-2,790 ft
SOIL:	Sandy clay
CLIMATE:	Mediterranean
VINES PER HECTARE:	3,800
AVERAGE AGE OF VINES:	20 years
VINIFICATION:	15-20 hours of maceration, followed by straight fermentation.
BOTTLES PRODUCED:	120,000
TASTING NOTES:	Appealing roe petal-pink color with intensity and character on the nose. Interplay between the floral and ripe strawberry aromas--a wine of roundness and persistence.
SERVING SUGGESTIONS:	Excellent paired with Thai cuisine, pasta dishes or as an aperitif.