


## THEMA 2007

<i>Type :</i>	Rosé, Dry, Regional Wine of Drama.	
<i>Varieties :</i>	<b>Tempranillo</b>	
<i>Production:</i>	10.000 Bottles / 1.650 cases of 6	
<i>Wine making :</i>	This wine is the result of blending two methods of rose winemaking: skin-contact at low temperature and longtime pressing, and/or by "saignée" from a tank with tempranillo grapes in the phase of pre-fermentation maceration. This juice is fermented in inox tanks where the wine is kept for four months with its lees.	
<i>Organoleptic Description:</i>	This intensively rose wine is expressed with elegant aromas of strawberry and raspberry fruit on a fond of roses. In the mouth, the alcohol is nice balanced from the acidity, giving a feeling of sweetness and a long finish with a touch of ripe red fruit on the palate.	
<i>Served at :</i>	8 – 10 <sup>0</sup> C	
<i>Accompanies :</i>	Pasta, fish soups or roasted fish, mushrooms and white meat. Also good as an aperitif.	