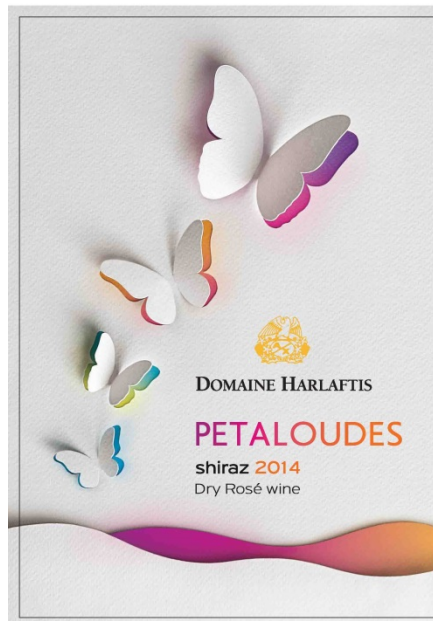


DOMAINE HARLAFTIS PETALOUDES

2016



Variety : 100% Syrah

Origin : The grapes are grown in the family vineyards in Nemea.

Vinification : The grapes are harvested early in the morning and transferred immediately to the winery . There, after careful sorting the pneumatic presses are filled with whole grapes. Not only the finest but also the richest elements of the variety , those that are responsible for the special rose' color, are released by applying light pressures. Petaloudes is fermented under controlled temperatures to preserve the aromas and the freshness.

Production : The 2016 vintage gave 25.000 bottles

Tasting notes : It boasts bright playful color evoking the Rhone valley. Its fresh floral nose and its pleasant cool mouth complements its attractive appearance.

Food Pairing : Risotto with shrimps, fresh thyme and mushrooms, cooked with one of our wines. Tagliatelle with salmon, grilled squid with smoked aubergine salad, grilled mullets in an egg and lemon creamy sauce.

Analysis :

Alcohol : 12,5% Alc by Vol

Total acidity : 4,8 g/l tartaric acid

Ph : 3,15

Residual sugar : 1,2 g/l