



## Aoton LoLa 2020

**Type** | Dry Rose Wine

**Grape Varieties** | Mandilaria 70% + Cabernet Sauvignon 15% + Savatiano 15%

**Region** | Peania - Attica - Central Greece.

**Classification** | Traditional Appellation "Retsina".

**Vineyard** | From our organic vineyards of 1,7 hectares at Lialioukou, Pousiledi and Fylakio, located in Peania.

**Soil** | Mostly clayey sand (SC), Slightly alkaline.

**Climate** | Temperate mediterranean with hot, dry summers and mild winters.

**Year of planting** | 1997 (Lialioukou/Pousiledi - Mandilaria), 2012 (Fylakio - Cabernet Sauvignon) and 1996 (Fylakio).

**Planting density** | 3330 vines per hectare with a distance of 2.5m x 1.2m.

**Configuration** | Short vine trunks adapted to classic linear installation with posts, in a double cordon - Royat type spur pruning of 6 spurs (three for each cordon), applying fruiting pruning of 12 buds (two for each spur).

**Grape Yield** | 5200 kg per hectare (1.56 kg per vine).

**Harvest** | 2020 - Night harvest by hand picking of the grapes, during the 4th week of September.

**Vinification** | The grapes, after the end of the night harvest and before sunrise, are carried to our winery in small lattices, maintaining their freshness and the low temperature of the night. This is followed by their separation from the stems, as they are concentrated in the Basket Press, in order to collect the grape must very quickly, and to start the alcoholic fermentation by the indigenous - wild yeasts, that are found on the fruit and in the vineyard. The addition to the grape must during fermentation of 0,4g/L of Aleppo Pine Resin, which is traditionally collected by hand from the forest of Kouvaras at Eastern Attica, offers a unique taste. The power of fermentation dissolves the resin and gives the characteristic flavour to the wine. After the end of the fermentation, the fresh wine remains for 8 months with the fine lees, applying the "batonnage" method.

**Bottled** | 4th week of August in our winery.

**Closure** | Cork - DIAM 3 TRADITION 44x25,5 P015 NLV

**Production** | 8.000 bottles 0,75L.

**Alcohol** | 13 % by vol

**Residual Sugar** | 0,3 g/L

**Total Acidity** | 5,9 g/L (tartaric acid)

**pH** | 3,34