



ROSÉ

50% Xinomavro – 30% Limniona - 20% Mavroudi



Viticulture – Winemaking:

After their chilling at 5°C, grapes are carefully sorted and pressed with whole clusters in a vertical press. Fermentation takes place in INOX and concrete tanks, independently for each vineyard plot. That means that each variety from a different vineyard, stays in a different tank to show up its own aromas. After 3-4 months of aging on its fine lees, wine has already got its character and it's ready for bottling.



Tasting notes:

A complex and refreshing rose from 3 of the most interesting Greek red varieties, from vineyards of 15-45 years old. Light salmon color. Elegant notes of tangerine, orange, strawberries and white cherries, and a fine hint of tomato, one of the unique aromas of Xinomavro, dominate the nose. Full bodied and layered yet crispy, with aromas of strawberries and raspberries with a long, refreshing finish. A great Rose to enjoy it on its own or with several types of cuisine.



Food Matching:

Serve as a great match for pasta, pizza, fish, salads and fruits. It is a wine of character, the perfect companion for aperitifs with friends and cheese platters to share. An excellent accompaniment to Mediterranean and Greek dishes.



“APLA” Family:

Nikos Karatzas founded OENOPS WINES PC in 2015 and it is the most newly established winery in the region of Drama. Its main purpose is to produce high quality wines in limited quantities. The grapes come from personally selected vineyards from Drama and Macedonia in general, that are cultivated from ambitious winegrowers.



Technical characteristics:

COMPOSITION
REGION

XINOMAVRO, LIMNIONA, MAVROUDI
DRAMA

VINE AGE

15 - 45 YEARS OLD

TA 5,3 G/L PH 3,3

ALCOHOL 13 %





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Awards

2020

AWARDS

DECANTER

SILVER

2021

AWARDS

DECANTER

90P SILVER

2022

AWARDS

BERLINER WEIN TROPHY

GOLD

ROBERT PARKER 90 POINTS