

Product	Seiradi Rosé
Category	Protected Geographical Indication, Cyclades
Vintage	2023
Grape varietal composition	Monemvassia 70% Mandilaria 30%

Chemical Data

Alc by Vol.	12.6
Total Acidity (g/l of Tartaric acid)	5.6
Residual Sugars (gr/l)	2.0
pH	3.29
S02 free (mg/l)	25
S02 total (mg/l)	95
Malo-Lactic Fermentation	NO

Management of Raw Material

Date of Harvest	17.8.23 - 30.8.23
Yield(Hl/Ha)	53.60
Pre-Fermentation Maceration	NO
Inoculated Yeasts	YES
Duration of Alcoholic Fermentation	20 DAYS

Bottling

Filtration	YES
Bottle Gross Weight	1.3 Kgs
Bottle Format	0.75 L
Type of Closure	AMORIM XPURE 45x24

Diets & Allergens

Vegeterian	YES
Vegan	YES
Fish or Fish Products	NO
Crustaceans or Shellfish	NO
Molluscs	NO
Milk or Milk Products	NO
Nuts-please state eg Almonds/Hazelnuts	NO
Peanuts	NO
Sesame Seed or Sesame Seed Products	NO
Celery/Celery Products	NO
Mustard or Mustard Products	NO
Eggs/Egg Derivatives	NO
Lupin Flour/Lupin Products	NO
Gluten or Gluten Products	NO
Wheat(such as Spelt, Khorasan wheat/Kamut)	NO
Rye	NO
Barley	NO
Oats	NO
Soya	NO

Vinification: Co-vinification of the two varieties, direct pressing of the destemmed grapes, controlled must turbidity, fermentation temperature 14oC

Aging: Stirring the lees (battonage) once a week for three months in a stainless-steel tank

Ideal consumption window: 1-3 years

