



Skipper Red

KTIMA RHOUS

The family owned and operated Rhous Tamiolakis winery is located in the village of Houdetsi, 25 km south of Heraklion and belongs to the viticultural zone of Peza. Rhous is the ancient Greek word for “flow”, the continuous progression of things. The family is committed to the production of wines using indigenous varieties that truly showcase the Cretan Vineyard.

This forward thinking and creative approach has resulted in the rescue of many indigenous grapes on the verge of extinction, specifically Vidiano and Moschato Spinas. Today, these varieties are producing exceptional wines and gaining recognition throughout Greece; they are considered by many as the future ambassadors of Cretan wines

COMPOSITION:

70% Kotsifali & 30% Mandilaria

APPELLATION:

PGI Crete

PRODUCTION:

3300 bottles

HARVEST YIELDS:

69hl/ha

TECHNICAL NOTES:

Co-vinification of both varietals, as the must remains at low temperatures for 3-4 days before starting fermentation which does not surpass 22 ° C. The wine is transferred into oak casks for MLF and ageing. 8 months in oak casks of 300 and 500 liter capacity, exclusively French oak. The use of new oak is 20%.

Alcohol:13.9 %
Acidity: 5.8g/l
pH:3.43

WINEMAKER

Dimitris Mansolas was educated in Bordeaux and attended university in Athens. He has worked at and consulted for some of the finest wineries in Greece and has been the winemaker at Ktima Rhous since 2010.

TASTING NOTES

The color is red cherry with a ruby tint that is expressed with cranberries, dried red cherries and hints of marjoram. On the palate: very elegant with red plum, dried tomato and lavender. Great ageing potential.

FOOD PAIRING

Baked eggplant with tomato and onion marmalade, herb-crusted lamb chops and hard aged cheese.

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