



Skipper White

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

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

A bright lemon hue with distinctive aromas of fresh apricot and nectarine with a flutter of dried thyme and vanilla. On the palate: grapefruit zest, baked quince and brioche with hints of almonds. As the wine ages, the creamy consistency with flavors of apple custard and toffee becomes more evident.

FOOD PAIRING

Baked salmon with oregano and asparagus, grilled Cornish hen with rosemary and a semi-soft cheeses

COMPOSITION:

70% Vidiano & 30% Plyto

APELLATION:

PGI Crete

PRODUCTION:

6000 bottles

HARVEST YIELDS:

57.3hl/ha

TECHNICAL NOTES:

Pre-fermentation maceration for 15-18 hours. 60% of the juice is fermented in stainless steel tanks at 13-14 ° C and the remaining 40% is fermented in new French barrique. The final blend undergoes battonage for 4-5 months in stainless steel and oak barrels.

Alcohol:13.5 %

Acidity: 6.2g/l

pH:3.12

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