



KTIMATSELEPOS

Amalia Rose Brut NV



COMPOSITION:

100% Agiorgitiko

APPELLATION:

TO Arcadia

Grapes are coming from parcels that Yiannis owns in Asprokambo, Nemea that is around 800-850m

PRODUCTION:

10,020 bottles

HARVEST YIELD:

50 hl/ha

TECHNICAL NOTES:

Made in the Methode Traditionelle from native Greek variety Agiorgitiko. 11g/L residual sugar with 1 year on the lees.

Alcohol: 12.0%

Acidity: 7.1g/l

pH: 3.0

KTIMA TSELEPOS

Located in the region of Tegea, Arcadia in the Peloponnese, the estate's vineyards lie at an altitude of 750 meters and boast sandy clay soil. The vineyards' yield does not exceed 55 hl/ha. and the region's microclimate can be characterized as continental with cold winters and warm, dry summers.

WINEMAKER

Giannis Tselepos studied oenology at the University of Dijon, and graduated in 1979. After working in several Burgundy wineries, he returned to Greece and settled in Mantinia, Arcadia in the Peloponnese working as a consultant and winemaker. He founded his own wine making company in 1989 and is currently its CEO.

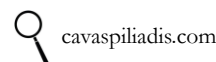
TASTING NOTES

A coral pink hue with an explosive nose of honey flowers, crunchy strawberries, fresh strawberries and hints of lemon verbena. On the palate, up lifting with a bright acidity, weighty concentration with complex and lengthy finish.

FOOD PAIRING

.Lavraki Sashimi with lime zest and red chili, arugula and goat cheese salad with caramelized hazelnuts, langoustines and garlic prawns.

US & CANADA IMPORTER



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