



Type: Dry Rose Wine

Category: Protected Geographical Indication Cyclades **Varieties:** Voudomato 100%

Vineyard: Voudomato is one of the few red varieties of Santorini, covering the 1% of the total vineyard of the island. Our vineyards are located at Megalochori with age more than 30 years.

Winemaking:Pre-fermentation skin contact followed by classic white vinification. Fermentation in stainless steel vats under controlled temperature.

Tasting notes: Voudomato is characterized by fruity aromas like cherries and pomegranate, followed by hints of butterscotch. Refreshing palate with smooth tannins and pleasant acidity.

Food pairings: Sea food with tomato sauce, salads, pasta and white meat.

Ageing potential: Up to 2 years **Production:** 1.200 bottles

Technical Information

Harvest Date	16-17/8/2023
Bottling Date	7/2/2024
Alc.	12.3
Acidity (g/L tartaric acid)	5.2
Volatile acidity (g/L acetic acid)	0.6
Free SO2 at bottling (mg/L)	35
Total SO2 (mg/L)	110
Res. sugars (g/L)	1.19
pH	3.4
Cork	DIAM 2

