

SantoWines SANTO SPARKLING ROSE DEMI-SEC

Type: Rose semi-dry sparkling wine
 Varieties: Mandilaria 50% - Assyrtiko 50%
The first ever sparkling rose from a Santorini producer.



2015 vintage

1st vintage produced (6,500 bottles)

Tasting note

Crystal-clear, pale pink color with violet hues. The fine mousse offers persistent chains of bubbles. The nose is vibrant with layered aromas of cherry and red berries. The bright acidity brings in a quality of freshness and crispiness on the palate, beautifully balancing the sugars. The cherry flavors lead to a pleasant, long finish.

Technical info

Alcohol by volume (%)	11.0	Total acidity (gr tartaric acid/lt)	5.3
Residual sugars (gr/lt)	45.1	pH	2.75
		Bar (bottle pressure)	5.1

The vineyard

Location:	Pyrgos village, Santorini
Altitude:	Up to 400 meters
Age of vines:	20-60 years
Pruning method:	"Kouloura" (basket-shaped)
Planting density:	2,000-2,300 vines/ha
Yield/ha:	3,000 kg

Winemaking

Early harvest grapes from the village of Pyrgos. After cooling them down at 5°C, the juice was left to settle down. Fermentation resulted to the base Santorini wine. Second fermentation took place in closed steel tanks for a period of 20 days. Stabilization, filtration and bottling.