



## ERIMITIS (THE HERMIT) ROSE 2023

**Akriotou Micro-Winery, Central Greece**

**eCommerce # 38662 | 13.0 % alc./vol. | \$20.30**

*Intense aromas of spring flowers, red fruit and hints of mineral notes. Rich aromas on the palate accentuated by crispy, fresh notes and a spicy aftertaste.*

### **Terroir:**

At the foot of Mount Kitheronas, in the historic Plataea of Viotia and at an altitude of 280 to 380m., is the privately owned family vineyard (4.5 Ha) as well as the cooperating vineyards, which are supervised by Vasiliki Akriotou. The other part of the vineyards (5.5 Ha) is in the Island of Evia at an altitude of 230 to 280m at the foot of Mount Dirfis. Both areas characterized by cold and wet winters and cool summers. The vineyard ~12 y.o. for the Malagouzia & Merlot and 30 y.o. for the Mandilaria.



### **Vinification:**

The grapes are hand-picked and placed in small crates. Cooling the grapes at 8°C, destemming and pre-fermentation maceration of the three varieties together using wild yeasts. Static settling, pressing and fermentation at controlled temperature (14°C) in small stainless steel tanks. After fermentation the wine is left on the lees for 5 months with frequent stir.

**Varieties:** Malagouzia 60%, Mandilaria 30% Merlot 10%

**Residual sugar:** 1.7 g/L

**Serving suggestion and food pairing:** Serve at 10°C. Accompanies salads, white meat such as poultry and rabbit, mixed fried vegetables, shrimp or lobster pasta, traditional Greek dishes such as shrimp saganaki, stuffed tomatoes, green beans, beef stew with orzo pasta.

**Decanter WWA**

**Bronze**

