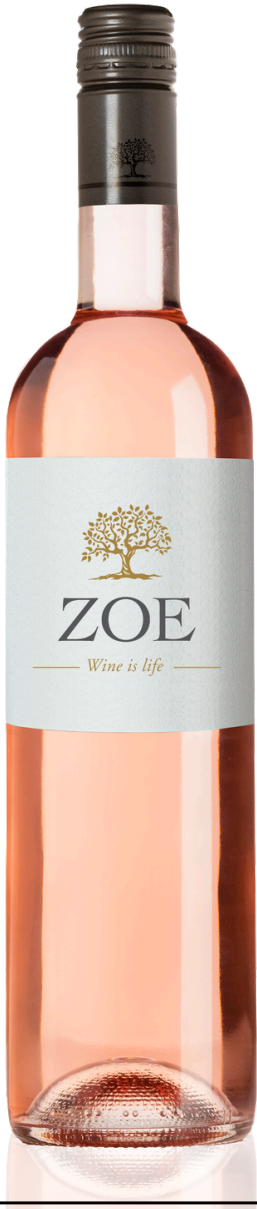


ZOE

Rosé



HISTORY -

Zoe, the Greek word for life, is a series of wines created to exemplify the terroir of its origins. When creating these wines, we focus on working with micro farmers that farm naturally and work with indigenous and cosmopolitan varieties for our blends. The wines are also expressions of the winemakers and we work with ultra-talented people that are skilled in the craft but also in tune and in touch with the ecosystems they work in and around.

ECOSYSTEM -

This blend of several different vineyards planted at high elevation. The Agiorgitiko is planted on clay soils within the Nemea region while the Moscofilero comes from vineyards in the Mantinea region planted on sandy soils. Elevation allows for the grapes to mature slowly, developing complex flavor and natural high acidity.

VINIFICATION -

Skin contact for 24-48 hours for Agiorgitiko, 6 hours for the Moscofilero. Juice is blended together and fermented in stainless steel vats at cold temperatures. Malolactic fermentation is restricted.

AGEING -

The wine is aged for a short time over fine lees in stainless steel tanks.

COMPOSITION - 70% Agiorgitiko, 30% Moscofilero

ALTITUDE - 2,132 - 2,400ft

REGION - Peloponnese

IRRIGATION - Dry Farmed

CLASSIFICATION - PGI Peloponnese

ALCOHOL % - 12.5%

AGE OF VINES - 30 yrs Agiorgitiko, 32 yrs Moscofilero

PH - 3.30

VINE TRAINING - Double Cordon Royat

TOTAL ACIDITY - 5.50 grams/liter

SOIL PROFILE - Clay & Sandy Soils