

# 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 Agiorghitiko 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 Agiorghitiko, 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.

### TASTING NOTES -

The color is bright, light cerise with pink hues. Vibrant and clear on the nose, with aromas of ripe cherries, raspberries, hints of flowers and rose petal notes. On the palate it has a medium body, moderately high acidity, and the slightest suggestion of very ripe tannins. Flavors are consistent with the aromas, with a light sensation of sweet grass and bubble gum. The finish is moderately long, with developing flavors that lead to complexity.

**COMPOSITION -** 70% Agiorghitiko, 30% Moscofilero

**ALTITUDE -** 2,132 - 2,400 ft

**REGION -** Peloponnese

**IRRIGATION -** Dry Farmed

**CLASSIFICATION -** PGI Peloponnese

**ALCOHOL % -** 12.5%

**AGE OF VINES -** 24yrs Agiorghitiko, 26yrs Moscofilero

**PH -** 3.30

**VINE TRAINING -** Double Cordon Royat

**TOTAL ACIDITY -** 5.50 grams/liter

**SOIL PROFILE -** Clay & Sandy Soils