

# SAINT MODESTO



## ROSE DRY WINE



### AGIORTIKO - GRENACHE ROUGE

APPELLATION  
INDICATION  
HARVEST YEAR  
MATURATION

NEMEA  
VARIETAL  
2024  
STAINLESS STEEL TANKS



### VINIFICATION

The two varieties are combined and the fermentation takes place in stainless steel tanks and in controlled temperature conditions of 15-17°C. Fermentation is completed after approximately 15 days. Immediately after, post-fermentation actions follow with periodic suspension of wine lees for about 2 months, when the processes for bottling preparation begin.



### ORGANOLEPTIC CHARACTERISTICS

Light pink color. Elegant on the nose with notes of orange blossom, cherry & butter. Balanced taste with cool acidity and creamy texture. Rose petal and cherry aromas dominate.



### RECOMMENDED SERVING

Pairs well with pasta with light red sauces, pizzas with charcuterie, salmon & smoked eel.  
Served at 12-14°C.



### SPECIFICATIONS

Alcohol	13%	v/v
Reducing Sugars	0.8	g/L
Total Acidity	4.90	g/L
pH	3.30	

