

# THREE WITCHES



BARAFAKAS  
WINERY

SEMI-SWEET & SEMI-SPARKING  
ROSE WINE



**AGIORGITIKO - SYRAH - MOSCHOFILERO**

APPELLATION  
INDICATION  
HARVEST YEAR  
MATURATION

NEMEA  
VARIETAL  
2024  
STAINLESS STEEL TANKS



## VINIFICATION

The vinification of each variety takes place separately in stainless steel tanks and under controlled temperature conditions of 16-17°C. Fermentations are stopped by cooling the fermented must, leaving residual sugars in the wine. Immediately after, the blend of the three witches takes place and post-fermentation actions follow with periodic suspension of wine lees for about 1 month, at which time the processes for bottling preparation begin.



## ORGANOLEPTIC CHARACTERISTICS

Bright pink with violet highlights. Fine yet generous, enticing aromas of red fruits, strawberry and cloves, blend harmoniously with notes of white flowers. Balanced acidity and dynamic presence of bubbles. The above elements work in combination, offering a generous and creamy mouthfeel with harmonious sweetness and a fruity aromatic aftertaste.



## RECOMMENDED SERVING

Matches perfectly with salads with sweet sauces, spicy Asian dishes, cheese saganaki, varieties of cheese and fruit salads. Served at 8-10°C.



## SPECIFICATIONS

Alcohol	11.3% v/v
Reducing Sugars	26.3 g/L
Total Acidity	5.0 g/L
pH	3.22

