



PRODUCER PROFILE

Estate owned by: Leon Karatsalos & Yiannis Paraskevopoulos

Winemaker: Yiannis Paraskevopoulos

Estate founded: 1994

Winery production: 320,000 Bottles

Region: Nemea

Country: Greece

GAI'A 14-18h Rosé 2016

WINE DESCRIPTION

One of the pioneers of the modern Greek wine revolution, Gai'a Estate (pronounced Yay-ya) was established in 1994 by Leon Karatsalos and winemaker Yiannis Paraskevopoulos. Their mission was to capture the best that Greece's indigenous grapes have to offer by merging traditional viticultural and production methods with innovative techniques. The estate is named after "Mother Earth," in honor of the unique terroir that gives birth to these world-class wines.

ABOUT THE VINEYARD

The grapes for the 14-18h Rosé come from vineyards located on the slopes of the mountainous Koutsi and Asprokampos regions of Nemea, at an altitude of 2,625ft. The climate is considerably cooler at this higher elevation, resulting in grapes with higher acidity and berry fruit aromas, ideal for the production of rosé.

WINE PRODUCTION

After harvest, the grapes are crushed and placed into stainless steel vats where they undergo a chilled maceration (50°F) for 14-18 hours in order to extract its superb rosy hue.

TASTING NOTES

This intensely-hued rosé has a fresh and fruity character, dominated by the flavors of cherry and gooseberry, which are typical of Agiorgitiko grapes that grow on the Nemea highlands. Medium-bodied and well balanced, it has a cool and refreshing finish.

FOOD PAIRING

This refreshing rosé is a versatile choice for a variety of appetizers and salty dishes. It is an ideal pairing for Chinese and Southeast Asian cuisine.

VINEYARD & PRODUCTION INFO

Soil composition:	Gravel-Loam
Elevation:	2,625 feet
Average Vine Age:	25 years
First vintage of this wine:	1996

WINEMAKING & AGING

Varietal composition:	100% Agiorgitiko
Prefermentation technique:	Cold maceration
Time on its skins:	14-18 hours
Fermentation container:	Stainless steel tanks

ANALYTICAL DATA

Alcohol:	13.5 %
pH level:	3.4
Residual sugar:	1.2 g/L
Acidity:	6.1 g/L