

Symposium Cellars ERUPTION

Appellation: Protected Designation of Origin Amyndeon
 Type: Rose dry wine
 Varieties: Xinomavro 100%
 Alcohol (%): 12.0

2020 vintage

Tasting note

Eruption rose wine is an indescribable challenge to merge the explosion of flavors and the richness of tastes and colors of Xinomavro grape. Balanced, complex, and attractive, it is a symphony for the lovers of mature and tasty wines with their own style and multilayer, inimitable aromatic profile.

The vineyard

Location: Selected contracted vineyards of the area of the PDO zone of Amyndeon, North-western Greece
 Geography: Surrounded by 3 mountains, the three V's, Vermio (2,052m.), Vitsi (2,128m.), and Voras (2,554m.) and two lakes Vegoritida, the largest and Petres
 Altitude: 590m. for the town of Amyndeon rising to 750m.
 Climate: Cool climate with approximately 1600 Growing degree days (GDD)
 Soil: Sandy
 Best served: At 38–45°F / 3-7°C

Winemaking

The grapes are strictly hand-harvested to remain intact and are transferred to the winery in a refrigerated truck to retain their freshness. The grapes are cold-soaked for 12 hours at 5°C so that the extraction of the fruity aromas and gentle color can take place. The alcoholic fermentation starts at low temperature, which is gradually increased, giving the rose wine complexity of aromas. The wine will remain in contact with its fine lees for two months in order to achieve velvety texture and a round palate.



ABV (alc by vol) 12.0 pH 3.19 TA (gr/lit) 5.8 RS 2.8

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