



Name of the Wine: KAPPA P100

Appellation: Regional Rosé Wine of Macedonia (Greece)

Varietal(s): 100% Xynomavro

Bottles Produced: 5,000 bottles

Production Area: The estate is located in Agios Panteleimon-Amyndeon; approximately 120 kilometres west of Thessaloniki. Vineyards are located on hills which are nestled between Lake Vegoritis and Lake Petres. The soil is primarily sandy and pH neutral.

Hectares of Production: 20

Yield per Vine: approx. 1.5kg./vine

Yield per Hectare: 5000-5800 kgs; 3600 vines per hectare (360 per Greek “stremma”)

Training system: Cordon-Trained (Bilateral)

Vinification: Grapes are harvested manually in 20 kg “cassettes”. Fermentation takes place in stainless steel vats under computerized temperature control for approximately two weeks. Indigenous (natural) yeast from the grapes is used.

Analytical Data: Alcohol: 12.2% alc. /vol; Total Acidity: 8g/L in Tartaric Acid; Residual Sugars: 33gr reducing sugar/lt

Process Used: Charmat Method

Organoleptic Examination: Rich and Fruity

Color: Light Ruby; intense and bright

Nose: Aromas of fresh red berries such as strawberries

Taste: Rich and fruity with a pleasant aftertaste

Conservation Time: 2-3 years

Ratings and Comments: Received a Silver medal at Wine Style Asia Award 2007 (Wine for Asia 2007)