

Pink Bang



" In the Pink Bang Era "

Pink Bang keeps the full-bodied rosé style alive, a style that has been loved for many years and retains its own audience. With a fuller body and more intense aromas, it puts everyone in a playful, expressive mood. Its color, however, remains light; a result of the brief 'bleeding' method, without much extraction.

WINEMAKING

'Bleeding' or Saignée method is applied; the must from the Touriga Nacional tank is racked after just two hours extraction, to obtain its pale rose color. Vinification in stainless steel tanks, in controlled temperatures.

Varietal composition: Touriga Nacional 100 %

Origin of grapes: Kali Vrisi

Soil: Sandy-Clay over limestone layers.

Agriculture: Under conversion to organic viticulture

Climate: Continental with intense temperature changes of day and night, northern cool winds during summer.

Production: 10.000 bottles

Vintage:	2021
Alcohol:	12,7% vol
Total Acidity:	5,6 gr/lt (tart. Acid)
pH:	3,09
Res. Sugars:	1,4 gr/lt

~ Playful and expressive ~

APPEARANCE / Pale pink color

NOSE / Aromatic and expressive, with memories of candies, flowers, cotton candy, potpourri, Marvel-of-peru flowers and white peach

PALATE / Exuberant on the palate with a refreshing acidity blending harmoniously with the full body and moderate alcohol. The result is a rich palate without edges, with persistent duration.

Food Pairing

Pink Bang works perfectly as an aperitif wine for consumption by the glass. Of course it will work just as beautifully with Greek summer dishes like peas in oil and stuffed 'gemista' tomatoes, while it will successfully accompany spicy flavors and sauces like those of the Indian cuisine. Tandoori chicken marinated in colorful spices, aromatic rice with lamb and delicious fried samosas with vegetables will take you on a memorable ethnic pathway. A pizza margarita or a spaghetti Napolitano will offer guaranteed enjoyment.