

Techni Alipias Rosé



" The epitome of style and finesse "

Techni Alipias rosé offers a charming light color and a discreet, elegant aromatic character. Cool, versatile and lightweight, it is ideal for either hot summer days or as an Apéritif wine, year-round. Techni Alipias rosé can put aside dilemmas regarding wine pairings as it can work extremely well from the beginning to the end of a meal, with all different kinds of dishes.

WINEMAKING

‘Bleeding’ or Saignée method is applied; a portion of the Syrah must is raked right after crushing the grapes. Vinification in stainless steel tanks, in controlled temperatures.

Varietal composition: Syrah 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: 50.000 bottles
Vintage: 2021
Alcohol: 13% vol
Total Acidity: 5,5 gr/lt (tart. Acid)
pH: 3,10
Res. Sugars: 1,4 gr/lt

~ Fine, delicate and ethereal ~

APPEARANCE / Pale pink color

NOSE / Discreet aromas of white cherries, forest fruits, rose petals and mineral notes. A fine and graceful nose.

PALATE / Excellent mouthfeel with extra minerality on the palette, underlined acidity, ideal balance and a long
aftertaste

Food Pairing

Techni Alipias rosé with its dry, crisp and light character will be easily paired with many different dishes and cuisines. Grilled vegetables, beef or salmon carpaccio, poultry terrines, crab sticks, cold gazpacho soups, prosciutto cuts and a variety of cow and goat cheeses. Enjoying Techni Alipias rosé next to shrimp and crayfish spaghetti as well as with wonderful sushi rolls is highly recommendable.