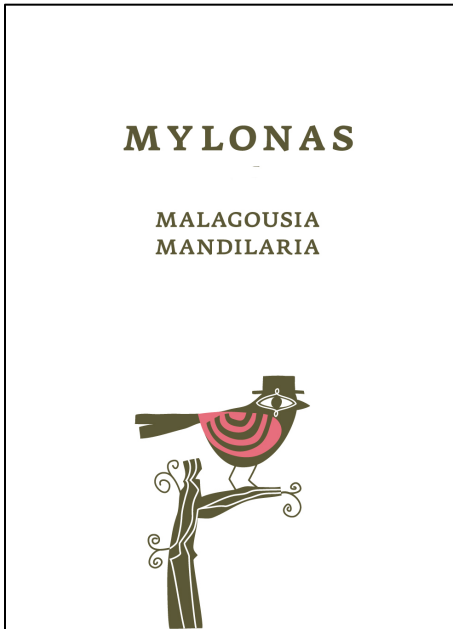


# Mylonas

## Rosé



Mylonas winery is a third generation (since 1917), small family winery located in Keratea Attica 40km south of Athens. Savatiano is the main grape variety of this region with more than 3000 years history.

Our philosophy is based on minimum intervention from the vineyard to the bottling. When you have great vineyards that produce high quality grapes of distinctive individual character, this is not only environmentally and socially responsible approach, it's also the best way to consistently make fine wine.

Varietal Composition:  
Classification:  
Vineyard Location:  
Vinification:

80% Malagousia, 20% Mandilaria  
PGI Attica  
Metochi, Dardeza, Synterina, Marmaro

The grapes are hand-picked based on their ripeness and placed in small crates. After the harvest, the grapes are taken immediately into the winery. Cooling the grapes at 8 °C, destemming and pre-fermentation maceration of the two varieties together for 14 hours at 10 °C. Static settling, pressing and fermentation with cultured yeasts at controlled temperature (18 °C) in small stainless steel tanks. After fermentation the wine is left on the lees for three months with frequent stir.

Alcohol:  
Winemaker Notes:

12%  
Bright salmon color. Intense aromas of spring flowers, red fruit and hints of mineral notes. Rich aromas on the palate accentuated by crisp, fresh notes and a spicy finish.