

# Zoe Rosé



Zoe, the Greek word for life, is a series of wines created to exemplify the terroir of its origins.

When creating these wines, we focus on working with micro farmers that farm naturally and work with indigenous and cosmopolitan varieties for our blends.

The wines are also expressions of the winemakers and we work with ultra-talented people that are skilled in the craft but also in tune and in touch with the ecosystems the work in and around.

Varietal Composition:	70% Agiorgitiko, 30% Moscofilero
Classification:	PGI Peloponnese
Vineyard Location:	Mountainous Korinthia (2,100 ft), Mantinia (2,000 ft)
Age of Vines:	Avg 22 years
Vinification:	Skin contact for 24-48 hours at 18°C for Agiorgitiko, 6 hours at 16°C for Moscofilero. Blend and alcoholic fermentation in stainless steel vats at 16°C, short aging over fine lees
Alcohol:	12.5%
pH:	3.15
Total Acidity:	6.0 gr/lit.
Winemaker Notes:	Bright with medium deep cherry-red with pink hues. Vibrant aromas of ripe cherries and raspberries with hints of sweet spices and floral, rose petal notes. Medium body with moderate high acidity and the slightest hint of very ripe tannins. Flavors are consistent with the aromas with some shades of sweet grass and bubble gum. The finish is moderately long with evolving flavors that add complexity.
Cases Produced:	5,000