

# Rozaki

TSIKRIKONIS WINERY

## Description

Medium lemony color and a peppery spicy nose that smells of white and pink flowers like chamomile and white-fleshed, unripe red fruits. Full and very tasty in the mouth, with a floral complexity and citrus fruit, which is adorned by the taste of white cherries and red fruits. Medium but balanced acidity and a spicy sensation, along with an intense mineral nature and slight botanical elements, satisfactory aftertaste.

## Vinification

The vinification is carried out in a gentle way without the addition of yeasts and other oenological products. Additionally, it is processed with delicate handling in order not to alter the quality characteristics of the variety. The wine remains in stainless steel tanks for 6 to 8 months on selected wine lees.

## Vineyard

A vineyard of over 60 years old, located at an elevation of 250m and around the winery, perfectly acclimatized to the microclimate and geography of the area. The dryness of the vineyard's soil in combination with its age do not allow the yield to exceed 500 to 600 kg per acre. The shape of the vines is a work of art – formed by humans and by nature at the same time - which adorns the wine label every year captured in a sketch.



## Region

Mirtofiton, Kavala

## Variety

Rozaki 100%

## Category

Dry White Wine

## Indication

Varietal wine of Kavala

## Vintage

2023

## Alcohol

14%vol

## Food Pairing

Combine it with seafood and fish, as well as poultry. Extra tip: gnocchi with parmesan and black pepper.