



# ERITHROU RODOU

*Ktima*

## MALAGOUSIA

### Vineyard

**Appellation:** Protected Geographical Indication Drama

**Vintage :** 2022

**Type of Wine:** Mono-Varietal Wine – 100% Malagousia

**Average Production Per Year:** 3600 bottles 750ml

**Type of Harvest:** 100 % Manual

**Vineyard Surface:** 0.85 ha

**Year of Plantation:** 2009

**Configuration:** Linear

**Yield Per Ha:** 26.5 hl/ha

**Altitude:** 200m

**Orientation:** North-South

**Soil & Subsoil:** Sandy soil with pebbles on a layer of rocks

**Vineyard's Coordinates:** 41°12'38''N 23°51'48''E

**Terroir:** The area of Kokinogia village has a very long viticulture and winemaking tradition dating back to 1500 AD. The whole viticultural area is a valley crossed by the river Aggitis and surrounded by the mountain ranges of Mount Menikio and the mountain range of Agios Pavlos (the end of massif Falakro) which protect the valley from North and West winds and create a special micro-climate. Our vineyard is located on the named place

“Amoudies” meaning sandy beaches, in reference of the different layers of sand and pebbles created over the years on both sides of the river; provide our vineyard with a very good drainage. The rocky and in some spots marble subsoil give all the mineral structure to our grapes.

**Winemaking:** Our grapes are completely handpicked and destemmed. We start with a skin contact cold maceration for 16 hours at 8°C. We collect only the free run juice as we use NO press. Focusing on the highest quality characteristics we choose to vinify only the free run must, even if we lose 1/3 of our total volume. The alcoholic fermentation takes place in stainless steel tanks under low temperature control for 3 weeks. At the end of the alcoholic fermentation we do only one racking in order to keep only the fine lees to continue our wine maturation for 5 months. A light micro-filtration is done just before bottling.

**Tasting Description:** Crystal pale yellow color with green highlights. Aromas of lemon blossom, roses, lychee, caramelized mandarin peel, pears and notes of mint. On the palate unique elegance, balanced acidity and complexity, leaving a long aftertaste of dried roses.



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