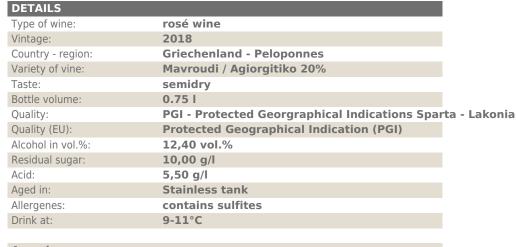


WINE PASSPORT

Rosé

Winery: Estate Theodorakakos



Awards

Gold PAR Wine Award International 2019

Weinbeschreibung

Varieties of cold meet and sweet cheese, fruit salads, while is is also perfectly served as an aperitif.

Food recommendation

It accompanies dishes of Asian and Mexican cooking, sweet and sour pork with fresh vegetables and hot and spicy chicken. Pasta with seafood, such as lobster spaghetti, as well as dishes of Mediterranean cooking with red sauce.

Vinification

Wine making through 18-22 hours soak, fermentation of the free run grape juice at a low temperature of 14°C. Fermentation stop at the desired level, maturation in the fine wine lees for a short period of time and bottling.

Winery description

At the heart of Laconia's lands, at the 17th kilometer on the national road from Sparta to Gytheio, direction Monemvassia and Mani, one can find the vineyard and winery of George Theodorakakos' family. From this area, according to tradition, nobles from Constantinople were being supplied with wine, via neighbouring Mystras. The first vines were planted at the beginning of 20th Century, from grandfather Nicolas. Today, with over 300,000 sq. meters of private owned vineyard, George Theodorakakos continues to cultivate rare local wine varieties in a t ...

