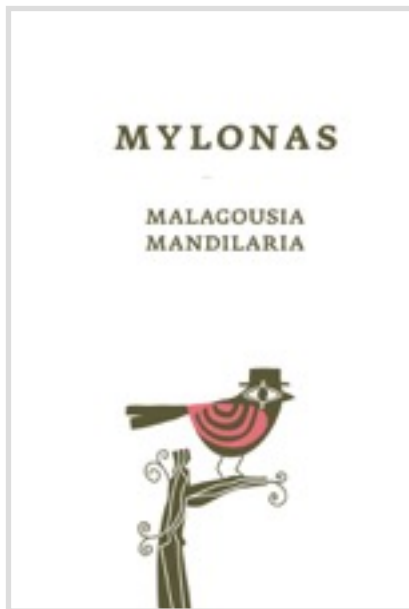




DIAMOND IMPORTERS

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:	80% Malagousia, 20% Mandilaria
Classification:	PGI Attica
Vineyard Location:	Metochi, Dardeza, Synterina, Marmaro
Vinification:	The grapes are hand-picked and placed in small crates. After the harvest, the grapes are taken immediately into the winery. Cooling the grapes at 8C, destemming and pre-fermentation maceration of the two varieties together for 14 hours at 10C. Static settling, pressing and fermentation with cultured yeasts at controlled temperature (18C) in small stainless steel tanks. After fermentation the wine is left on the lees for 3 months with frequent stirring.
Alcohol:	12%
Winemaker Notes:	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.