

## NOSTOS ROUSSANNE - Organic, Dry White Wine



**Characteristics:** Bright, moderate to dark lemon-green color with slow and rich legs. Nose with moderate to high intensity. Ripe, fleshy, white fruit, honeycomb, dried flowers, butter and vanilla. Dense, full bodied and complex mouth with intense flavor of white fruit.

**Long finish dominated by vanilla, honey and light oak flavors.**

**Food Pairing:** Our Roussanne is best served with light meat and poultry served with white sauces, as well as seafood.

**Variety:** Roussane

**Soil:** Schist, sandy clay loamy, 320 (1050ft) and 600m (1950ft) in altitude

**Vineyard pruning and trailing:** Goblet and Vertical Shoot Position, trained in either double cordon Royat or Guyot simple

**Harvest:** August 1th to August 25th

**Vinification:** After gently crushing and pressing the free run juice ferments and matures for around 6 - 7 months in French oak barrels. All barrels are bought new and are replaced every 4 years.



**Wine Analysis:** Alc. % 14.50 - pH 3.40 - Total Acidity 6.4g/l

**Aging:** 6 to 10 years

**Winery** - MANOUSAKIS