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**Tsililis Terres**  
METEORA

**IÓ Rosé**  
**2023**

**General description:** Dry Rosé wine

**Classification:** Thessaly Protected Geographical Indication

**Varieties:** Xinomavro 90% Limniona 5% Syrah 5%

**Terroir:** Selected low-yield vineyards on hills in Thessaly. Continental climate with rainy, cold winters and sunny, hot and dry summers. High diurnal temperature range during spring and summer.

**Harvest:** 3<sup>rd</sup> week of September

**Vinification:**

Hand-picked grapes. Co-fermentation of all varieties; after a 4-hour maceration alcoholic fermentation with wild yeasts in stainless steel tanks. Ageing on the lees for 3 months, light filtration and minimal sulphites added before bottling.

**Technical info:** 12,5% vol., 6,1 g/L T.A., pH 3,3,  
16mg/L free sulfites, 60mg/L tot. sulfites, 1,9 g/L res. sugars

**Tasting note:** Bright salmon pink. On the nose, aromas of strawberries, pink grapefruit and fig leaves. On the palate, round and refreshing with crisp acidity, fruity and mineral aftertaste.

**Aging potential:** 1-5 years



**TSILILIS TERRES**

Single Member P.C.

[www.tsililisterres.com](http://www.tsililisterres.com) [info@tsililisterres.com](mailto:info@tsililisterres.com)

+30 24310 85200

Sarakina, 422 00 Meteora