



PARPAROUSSIS WINERY

2013

Petit Fleur Rosé



COMPOSITION:

100% Sideritis

APPELLATION:

PGI Achaia

PRODUCTION:

3480 bottles

TECHNICAL NOTES:

Skin contact overnight to impart it's pink color. Indigenous yeast vinified to dry.

KTIMA PARPAROUSSIS

Founded in 1974 by oenologist Athanassios Parparoussis, the winery is located on the Northwest coast of the Peloponnese. The climate is mild and influenced by sea breezes and cool mountain air. The property includes 10 hectares at Movri Achaïas, which produce an assortment of Greek and international varietals.

WINEMAKER

A family owned winery that highlights Mr. Parparoussis and his daughters Erifili and Dimitra, producing organic world class wines from indigenous varietals. The winery proudly takes risks making exceptional quality wines from little known grape varietals that are otherwise rarely used in Greece.

TASTING NOTES

Light salmon color with orange tinges. On the nose it has citrus blossom, apricot and peach pit. On the palate dried cranberries, sour cherry and linden highlighting its evident mineral and off dry element.

FOOD PAIRING

Grilled shrimp, pan seared salmon, vegetable risotto and as an aperitif.

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Andreas Zinelis, US Portfolio Manager
azinelis@cavaspiadis.com | 917.796.3162