



MESSARĒA
WINERY



ALKI Rosaki 2022

The vintage

The vintage conditions through 2022 led to a very good quality harvest. Specifically, the winter was cold with normal seasonal temperatures. We observed important snowfalls during the last week of January and measured 280mm of rainfall from September 2021 to September 2022.

Even though the winds were strong all year around, their summertime intensity was mild compared to previous years.

General conditions throughout most of the vegetation cycle were extremely favorable, resulting in a normal and consistent growth of the vines. A significant late August rainfall revitalized the grapes without affecting their quality.

Harvesting begun on the 12th of September.

The produced must had a mild intensity on the nose, and a subtle structure on the mouth feel with marked acidity.

The vineyard

Location: estate gowned vineyard in the site of Kalathas

Altitude: 250m

Soil: sandy, created by the degradation of the granitic bedrock

Grape variety

100% Rozaki
PGI Cyclades

Winemaking

The grapes were carefully picked by hand, and then gently pressed without destemming in the basket press. The must fermented in stainless steel tanks between 18-20°C. The wine then matured on "lies" for 9 months and was bottled without filtration.

Wine analysis

Alc/Vol: 12,6%
Acidity: 4,8 g/l
Residual sugars: 1,2 g/l
pH: 3,54

Taste description

Bright light yellow color with fig and whiteflower blossom on the nose. Round bodied with soft acidity, smooth texture and nicely balanced finish.