



### PRODUCER PROFILE

Estate owned by: Christoforos Pavlidis  
 Winemaker: Panagiotis Kyriakidis  
 Total acreage under vine: 160  
 Estate founded: 1998  
 Winery production: 350,000 Bottles  
 Region: Drama  
 Country: Greece

## THEMA Rosé 2016

### WINE DESCRIPTION

While winemaking in Drama dates back to antiquity, the region did not emerge onto the modern winemaking scene until the 1980s. Ktima Pavlidis was created in 1998 with 160 acres of estate vineyards planted with a mix of international and indigenous Greek varieties.

### ABOUT THE VINEYARD

The two estate vineyards of Ktima Pavlidis are Kokkinogia (AKA “red soil” in Greek) and Perichora. The Kokkinogia Vineyard possesses red clay soils and a Northwest exposure, which provides protection from the harsh summer sun. The poor fertility and limited soil depth, together with high planting density and a long growing season, ensures that the grapes develop full, mature structure and excellent varietal character. The Perichora Vineyard is located on the foothills of Menoikio Mountain with a North-facing slope, at an altitude of 900-1,500ft. This area is considerably cooler, with mountain breezes providing a refreshing relief to the grapes, allowing them to develop slowly and with a well-balanced acidity.

### WINE PRODUCTION

This richly-hued rosé is the result of two production methods: a portion of the juice undergoes limited chilled maceration then is racked off of the skins, while the rest is made by saignée or “bleeding” wine from a tank of tempranillo grapes in the phase of pre-fermentation maceration. The blended must is fermented in INOX stainless steel tanks. The wine is aged on the lees for 4 months prior to bottling, which imparts a rich texture.

### TASTING NOTES

This bold rosé has an expressive bouquet, full of ripe strawberry and raspberry fruit, with a hint of elegant minerality. Well-balanced, with a rich mouthfeel from the extended period on the lees, this Tempranillo rosé showcases beautiful flavors of ripe red fruit and a long, refreshing finish.

### FOOD PAIRING

This versatile rosé pairs well with almost any Mediterranean cuisine: pasta, pizza, seafood soup, roasted fish, mushrooms and white meat. It is also great alone as an aperitif.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Kokkinogia & Perichora Vineyards
Vineyard size:	160 acres
Soil composition:	Terra rossa and marly limestone
Exposure:	Northern / Northwestern
Average Vine Age:	15-20 years

### WINEMAKING & AGING

Varietal composition:	100% Tempranillo
Prefermentation technique:	Cold maceration & Saignée method
Fermentation container:	Stainless steel tanks
Length of aging before bottling:	4 months

### ANALYTICAL DATA

Alcohol:	13.0 %
pH level:	3.2
Residual sugar:	2.3 g/L
Acidity:	5.4 g/L