

PAPRAS PAPRAS 'OREADS' TYRNAVOS ROSE

TYRNAVOS • GREECE • EUROPE

TECHNICAL DETAILS

The Estate

Stergios Papras, has always been an advocate for organic viticulture, and his vineyards have been certified organic since 1990. His brother, Thomas, and his son, personally tend to the vineyards.

Wine Making

Vinified in small 600lt stainless steel tanks with 14 days of skin contact, fermented in ambient temperature (22-25 Celsius). 50% of stems were reintroduced into the fermentation tank and removed upon completion. Bottled unfiltered / unfined with a few sulfites.

Food Suggestions

Pairs well with chicken and turkey-based dishes.

TASTING NOTES

Oreads is cloudy peach-golden color, with floral notes of roses mixed with tropical citrus and barley, and a pleasantly aromatic palate of heightened texture and acidity. Crazy fragrant – peach, pineapple, lychee, nectarine, jasmine, grapefruit. Beautiful hazy orange-rose. The flavor notes are of peach, jasmine, orange pith bitterness, grapefruit juice. Bitterness gives way to utter juiciness.

Black Muscat grape blend.

This wine contains allergens, sulfites.

[View Tech Sheet Here](#)

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 12
- Class: Rose

WWW.EKLETIKON.COM/PORTFOLIO/PAPRAS

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

