

# NOEMA

WINERY

*Eruption*

DELICACY AND ELEGANCE

Appellation: Protected Designation of Origin Amyndeon  
Type: Rose dry wine  
Varieties: Xinomavro 100%  
Alcohol (%): 12.0



## Formulation

The grapes are strictly hand-harvested to remain intact and are transferred to the winery in a refrigerated truck to retain their freshness. The grapes are cold soaked for 12 hours at 5°C so that the extraction of the fruity aromas and gentle color can take place. The alcoholic fermentation starts at low temperature, which is gradually increased, giving the rose wine complexity of aromas. The wine will remain in contact with its fine lees for two months in order to achieve velvety texture and a round palate.



## Available formats and recommended ageing potential

Bottle: 2 to 3 years

Magnum and jeroboam: 2 to 3 years

*2022*

**ABV (alc by vol) 12.0 pH 3.19 TA (gr/lt) 5.8 RS 2.8**



**Appearance:** With its gorgeous color of orange-rose, the Eruption Rosé is certainly an evocative wine at first glance.



**Palate:** Medium-bodied, textured, lees on the palate with some smoked stone, herbs, and a hint of red fruit



**Aroma:** Light intensity lemon and strawberries nose



**Tasting:** Good structure, intense, with a long finish



**Service temperature:** At 38–45°F / 3–7°C

ALCOHOL ABUSE IS DANGEROUS TO HEALTH, CONSUME WITH MODERATION.



contact: [noemawinery@gmail.com](mailto:noemawinery@gmail.com)



#noemawinery