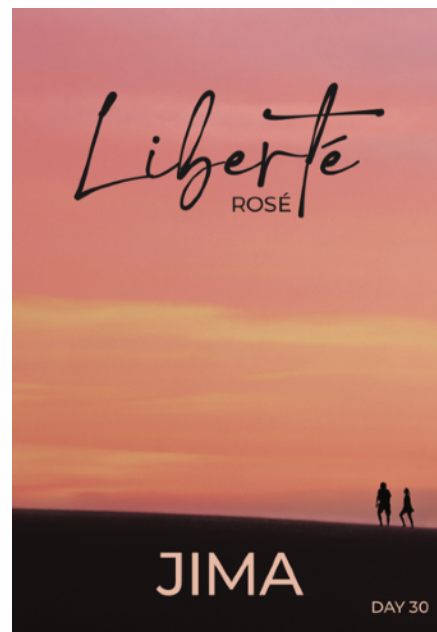


Liberté - Day30

Rosé wine - vintage 2024



Winemaker's tasting note

The wine has medium copper colour. The nose has intense aromas of apricots, red apples, wild cherries, herbs, almonds and earthy notes. In the palate the fruit depth is balanced by a refreshing acidity. The savoury finish is long with notes of cloves.

Το κρασί έχει χάλκινες αποχρώσεις και η μύτη του χαρίζει αρώματα από ροδάκινα, κόκκινα μήλα, βύσσινα, βότανα, αμύγδαλα και γήινες νότες. Στο στόμα η ένταση του φρούτου ισορροπείται όμορφα από την ζωηρή οξύτητα. Το τελείωμα είναι μακρύ και πικάντικο με αρώματα αποξηραμένου γαρύφαλλο.

Food pairing: Sea food, fish dishes, lobster, beef tartare, foie gras and ethnic cuisine.

Serving temperature: 9-11°C

- ▶ **Varieties:** Merlot 78%, Cabernet Franc 12% Debina 10%
- ▶ **Harvest:** The 2024 was a warm and dry year. The grapes hand picked the last week of August.
- ▶ **Winemaking:** The grapes pressed in a vertical basket press. The juice fermented and matured for five months in amphora 80% and barrique 20%.
- ▶ **Alcohol:** 13,7 abv
- ▶ **Sugars:** 2,0 g/L
- ▶ **Bottling date:** February 2025
- ▶ **Bottle formats:** Regular bottle (750ml)
- ▶ **Closure:** DIAM10 p007

Panos Jimas
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