

# ZANTIA

TSIKRIKONIS WINERY

## Description

More pronounced salmon-coloured appearance and spicy, flowery and unripe but candied red fruits with stone-fruit, smelling of roses on the nose. In the mouthfeel, the volume is affected by a high sugar content closely followed by the acidity. Meanwhile, there are unripe spicy red fruits and sanguine, along with pink flowers and clear, vegetal and herbal elements. Moderate, floral and sugary aftertaste with minerals, spices and plant elements and very light tannins.

## Vinification

Separate winemaking of each variety with the extraction method. At the end of the fermentation, the varieties are blended and remain in stainless steel tanks for 4 months on fine wine lees.

## Vineyard

For the production of ZANTIA selected grapes from various vineyards of our estate are used. The elevation of the vineyards ranges between 200 to 300m and they are located on the slopes at the foot of Mount Symvolο.



## Region

Mirtofiton, Kavala

## Variety

Mavroudi 40%  
Xinomavro 40%  
Merlot 20%

## Category

Semi-dry Rose Wine

## Indication

Table Wine

## Vintage

2024

## Alcohol

12%vol

## Food Pairing

Good as a refreshing aperitif and accompanying fruit salads. Extra tip: Asian sweet and sour cuisine and Thai food or beetroot rice stew with orange glaze.