

## PARANGA FLOWERS 2023

Varieties: Xinomavro (80%), Syrah (20%)  
Type: Semi-dry rosé wine/ Vegan certified  
Appellation: PGI Macedonia



### THE INSPIRATION

“Paranga” (the ‘shack’ in Greek) was the nickname fondly coined by Yiannis Boutaris to describe the first little KIR-YIANNI winery at Amyndeon. That rather unconventional name was given to this wine released in the Greek market in 2000. Today, PARANGA carries on its mission with the same excitement and dedication, bringing quality Greek wine of outstanding value to the glasses of a broad community of wine consumers. In Greece, it is established among the most highly identifiable and dynamic wine brands for any occasion.

### VINEYARD

The grapes of the two varieties are carefully hand-harvested from selected vine parcels of collaborating growers in the broader area of Macedonia in Northern Greece. The climate of the region with the notable diurnal temperature variation, as well as the diversity in morphology with the combination of mountains and water bodies (sea, lakes, rivers) form ideal conditions for viticulture.

### WINEMAKING

Rigorous sorting on conveyor belt for each variety separately. Cold soaking of uncrushed grapes in controlled low temperatures for 1-2 days. Fermentation in stainless steel tanks in contact with fine lees, with mild stirring (batonnage). The blend is made before bottling.

Alcohol by volume (ABV): 12%	Total acidity (TA): 5.1 gr/lt
pH: 3.48	Residual sugars (RS): 11.7 gr/lt

### TASTING NOTE

Bright salmon pink color. Freshness on the nose, mostly with aromas of strawberry and cherry, together with notes of peach skin and flowers. Perfect balance on the palate between the refreshing acidity, the sweet mouthfeel, and the fruity flavors. Delicately sweet finish.

Best served at 10 °C, this is a delicious aperitif to enjoy with friends at home gatherings and a night-out. Great pairing as well with light dishes and spicy flavors.