

ELEGANT  
AMUSE ROSE  
ROSE DRY



A•MUSE  
ROSE

| 2024 |

15cl - 80mm



# AMUSE ROSE

## ROSE DRY

80% SAUVIGNON BLANC • 20% MOUHTARO



SERVED BEST  
at 10-12° C



ALCOHOL  
13%



SOIL  
Sandy loam to clay loam



VINEYARD SLOPE  
3% -7%



PRODUCTION / STUMP  
1.9 kg/stump

### ● WINE CATEGORY

Rose Dry

### ● GRAPE VARIETY

90% Sauvignon Blanc, 10%  
Mouhtaro.

### ● GRAPE ORIGINATION

Muses Valley, on the mountain of  
Helicon in Central Greece.

### ● INSPIRATION

A trip to Greek Islands.

### ● CLIMATE

The climate is characterized by  
mild, wet winters and dry  
summers, with long periods of  
sunshine.

### ● VINIFICATION

Cold skin contact for 10h at 8°C  
in an oxygen free environment  
and then cold fermentation at  
steady temperature at 19°C.

### ● WINE CHARACTERISTICS

A true pleasure for the eyes with  
beautiful salmon color! A.muse  
is light, fruity, smooth, lively and  
elegant.

### ● HARMONY

Ideal to accompany fresh  
seafood, sushi, salad and  
vegetable pies.



### ● VINEYARD

The soil is fertile, with mixed  
composition ranging from sandy  
loam to clay loam thus offering  
the possibility of producing  
wines of exquisite quality and  
rich aromas. The microclimate of  
the region is characterized by  
cold winters and warm summers,  
while a small river called  
Permisos contributes to the  
existence of a mild continental  
climate.

### ● VINEYARD SLOPE

The vineyards are located at an  
altitude between 450m and  
550m and have a slope between  
3 and 7%.

### ● VINE-GROWING

We cultivate our vines according  
to the principles of integrated  
agriculture which ensures  
protection for the environment,  
the consumer and the people  
working in the fields.

### ● AGING

Unoaked

### ● SUGGESTED DRINKING WINDOW

2-4 Years

Vegan: YES • Capsules: PVC Free • Closure: DIAM • Bottle: 750ml, 1,500ml and 3,000ml

Vintage First Release: 2016 • Bottles / Case: 6 • Bottles / Pallet: 588 • Cases / Row in pallet: 7 • Rows / Pallet: 14

MUSES ESTATE



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