

— MUSES ESTATE 9 COLLECTION —  
MUSES ESTATE 9 ROSE BLEND  
ROSE DRY



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ROSE DRY

80% SYRAH • 20% MOUHTARO



SERVED BEST  
at 10-12° C



ALCOHOL  
12.5%



SOIL  
Sandy loam to clay loam



VINEYARD SLOPE  
3% -7%



PRODUCTION / STUMP  
1.9 kg/stump

## ● WINE CATEGORY

Rose Dry

## ● GRAPE VARIETY

80% Syrah, 20% Mouhtaro

## ● GRAPE ORIGINATION

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

## ● INSPIRATION

The 9 Muses who lived in Muses Valley.

## ● CLIMATE

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

## ● VINIFICATION

Cold skin contact for 12h at 8 °C in an oxygen free environment and then cold fermentation at steady temperature at 18°C

## ● WINE CHARACTERISTICS

Special, bright rosé color, well structured, with a discreet bouquet and a fruity finish.

## ● HARMONY

Ideal companion to the Greek dishes like Pastitsio, fried fishes but also spicy sushi!



## ● 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 450 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:** Available both in DIAM and in Screw Cap • **Bottle:** 187ml and 750ml • **Vintage First Release:** 2004 • **Bottles / Case:** 6 • **Bottles / Pallet:** 720 • **Cases / Row in pallet:** 5 • **Rows / Pallet:** 24

MUSES ESTATE



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