



2019 Ousyra Fokiano Rosé Wine

Varietals: Fokiano

Bottling Date: 18th February 2020

Production: 7500 Bottles

Wine of Origin: PGI Cyclades

Technical Details at Bottling:

Alcohol 13.8% - TA 3.54 g/l - PH 3.48 - RS 3.54 g/l - SO2 88 mg/l

Vineyard Details:

Two vineyards on the island of Naxos, one at sea level and one at 250 metres. Dry-farmed bush vines, to protect against the winds and summer heat.

Date(s) Harvested:

10th August 2019 and 17th August 2019.

Winemaking:

Picked weeks before our white wine's grapes are fully matured. 12-14 kilo picking bins to avoid crushing of the fruit. Chilled immediately and transported to the island by boat and up to the winery. Whole-bunch pressed for up to 5 hours. Fermentation takes place for about 3 weeks at cool temperatures. We cold stabilize, filter then bottle. Minimum intervention.

Maturation:

5 months in stainless steel.

Tasting Notes:

From the Cyclades in the southern Aegean. This is the first wine I have ever encountered that gives the bloom to harvest dates (4 April to 10 August – an early harvest!) on the back label. Looks as though it were made by saignée.

Exceedingly fruity on the nose. I'm not sure it smells definitively Greek but the chewiness and juiciness on the palate is not something I've come across elsewhere. Massive fun. Should instantly transport you to a taverna with superlative tarama and dolmades. In fact, why aren't we having one of those tonight? Real undertow and character. Not a vapid rosé but one that should live on for quite a while. Love that light astringency and florid fruit. But it doesn't taste bone dry (low acid rather than residual sugar perhaps?) so be prepared. Long. (Jancis Robinson MW)

The producer is from the island of Syros but the vineyards are dry-farmed bush vines on Naxos, one at 80 m and one at 250 m. Chilled for 24 hours, whole-bunch pressed, Three-week ferment. TA 3.54 g/l, pH 3.48, RS 3.54 g/l. Pretty pale pink, slightly darker than Provençal. Vibrant red fruits, sour cherry, Victoria plum, and some orangey-citrus and a touch of pepper and a smoky floral note. Powerful, full-bodied but super-fresh and impressive length, with a slight chewiness that adds to the depth. Just very slightly off dry but well balanced. Amazing power considering how early the grapes were picked, on 10 August, weeks before the white grapes, apparently. Mouth-watering freshness. Definitely a wine for the table. (Julia Harding MW)

