

ROZA KALLMET

| vine variety | Kallmet |
|-------------------------|--------------------------------------|
| vintage | |
| vineyards situated in | |
| international prizes | Decanter World Wine Awards 2021 |
| | Points: 86, Medal: Bronze |
| maceration techniques | Normal crushing, pre-fermentative |
| | maceration performed in specific |
| | temperature and duration. Very soft |
| | pressing |
| vinification techniques | Temperature controlled fermentation |
| 'sur lies' ageing | Periodic batonnages for 8 months on |
| | noble yeast |
| ageing in bottle | At least 3 months |
| bottle volume | 750 ml |
| alcohol content | 12.5% by volume |
| Color | Salmon pink |
| Smell | Rose, strawberry, sour cherry stand |
| | out |
| Taste | Fresh and persistent |
| tasting temperature | 8-12°C |
| cuisine | Fish based dishes, shellfish, medium |
| | aged cheese. Perfect with light |
| | summer appetizers |
| sealed bottle storage | Horizontally in cool, dry and dark |
| | place |
| opened bottle storage | In fridge for mostly 3 days after |
| | opening Contains publicas |
| allergens | |
| packaging | |
| | dimensions 33.5x25.5x18 cm and |
| | weight 7.63 kg |
| | |

Address: Fishtë 4505, Lezhë, Albania Electronic mail: info@mrizizanave.al Mob/Whatsapp: +355696555252 www.mrizizanave.al Instagram: mrizi_j_zanave