



STOBI
WINERY



PRODUCER PROFILE

Estate owned by: Mincho Jordanov
Winemaker: Dane Jovanov
Total acreage under vine: 1500
Estate founded: 2008
Winery production: 4,500,000 Bottles
Region: Tikves
Country: Republic of Macedonia

Rose

WINE DESCRIPTION

Stobi Rose is produced from the indigenous Rkatsiteli and Vranec grapes grown in the unique and ideal vineyard conditions of Macedonia's Tikves region. This brilliant rose is obtained by subjecting the grapes to the white winemaking techniques of abbreviated skin contact and cool temperature fermentation. The result is zesty, refreshing, and waiting to be discovered.

TASTING NOTES

Pink in hue with salmon tones, Stobi Rose offers delicate aromas of strawberry, cranberry, fresh plum and floral notes. All of this is carried by lively acidity through to a long and clean finish.

FOOD PAIRING

Stobi Rose is perfect for nearly any occasion but makes a fantastic outdoor wine for summer drinking, or as an accompaniment to a variety of appetizers and lighter fair.

VINEYARD & PRODUCTION INFO

Vineyard name:	Aerodrom
Vineyard size:	88 acres
Soil composition:	Rendzina
Training method:	Guyot
Elevation:	3 (sea level) feet
Vines/ acre:	1,600
Yield/ acre:	4.8 tons
Exposure:	Southeastern
Year vineyard planted:	1994
Harvest time:	August - September
First vintage of this wine:	2009
Bottles produced of this wine:	100,000

WINEMAKING & AGING

Varietal composition:	80% Rkatsiteli, 20% Vranec
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	20-25 days
Fermentation temperature:	54-57 °F
Maceration technique:	Cold Soak Maceration
Length of maceration:	4-5 hours days
Type of aging container:	Stainless steel tanks
Size of aging container:	50-800 HL
Length of aging before bottling:	3-12 months

ANALYTICAL DATA

Alcohol:	12.2 %
pH level:	3.3
Residual sugar:	2.0 g/ L
Acidity:	5.9 g/ L
Dry extract:	22.0 g/ L



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