Giannikos Winery

A delicate and expressive organic rosé , Swan Rosé blends aromatic lift with refined structure in a dry, elegant style.

Swan Rosé 2025

Peloponnese, Greece

Alcohol :13,00 %

Composition: 100% Agiorgitiko

Region and Vineyards

Giannikos Winery is located in **Korinthos, northeastern Peloponnese**, an area known for its **sun-drenched vineyards and maritime influence**. The winery cultivates its vineyards organically at altitude, where cool nights preserve acidity and promote aromatic finesse.

Swan Rosé is made exclusively from **Agiorgitiko**, a grape traditionally used for red wines in the Nemea region. Here, it is gently pressed and vinified as a rosé to reveal its **lighter, fruitier and more floral dimension**, a testament to both terroir and sensitive winemaking.

Winemaking

Harvested at optimal ripeness, the Agiorgitiko grapes are **directly pressed**, ensuring a very pale pink hue and refined aromatics. The fermentation is carried out in **stainless steel tanks at cool temperatures**, enhancing freshness and preserving the natural fruit profile.

The wine is **bottled young**, with no oak influence, in order to maintain its vibrant, crisp personality. The organic certification further underscores Giannikos Winery's commitment to low-intervention, sustainable viticulture.

Tasting Notes

- **Color**: Pale pink, with a luminous salmon tint.
- **Aroma**: Delicate notes of **wild strawberry**, **rose petal**, and hints of **white peach**.
- **Palate**: Light-bodied and crisp, with refreshing acidity and flavors of **red berries**, **citrus zest**, and a touch of **minerality**. The finish is dry, clean, and floral.

Did you know?

The name "Swan Rosé" was inspired by the **grace and serenity of swans**, a symbol that reflects the wine's purity and poise. It also connects to the winery's organic ethos and harmony with nature.

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Wine Pairing Ideas

- **Shrimp ceviche with grapefruit and mint**: Enhances the wine's citrusy brightness and delicate structure.
- **Goat cheese tart with herbs**: The acidity cuts through the richness while complementing fresh herbs.
- **Grilled vegetables with balsamic glaze**: A match for the wine's red fruit and floral lift.
- **Salmon poke bowl**: Balances umami richness with a refreshing, fruit-driven contrast.