

*I AM NOT SNOB.
I AM JUST BETTER
THAN THE OTHERS*

***Snob.**
The Rosé Sparkling Wine*



SNOB.
THE ROSÉ SPARKLING WINE

*A pink that captures the eye, bubbles that tickle the nose,
and a flavour unforgettably imprinted in memory.*

*The elitism of wine-tasting is deconstructed with finesse
and humour through a game of eclectic taste and refined
aesthetics that could ultimately turn all those who try it
into a Snob!*

*Hiding in a glass of rosé sparkling wine, those delightful
experiences of well-being may well raise our standards
and brighten our lives.*

*Unique varieties, fine aromas and unforgettable hues and
textures are there to spoil us and turn us into “snobbish”
wine connoisseurs.*



PINK BUBBLES
FIGHT BOREDOM

Snob. is here to claim a place in our hearts as a symbol of a refined lifestyle of high society, which can be enjoyed indiscriminately by anyone who understands and appreciates the superior quality and high aesthetics in taste and beyond...

A sparkling experience that opens the door to an exciting world, the world of refined enjoyment, for those who are not afraid of being too much of a Snob to enjoy it!



LIMNIONAS: THE UP-AND-COMING POWER OF THE THESSALIAN VINEYARD

These days, Limnionas may well be a strong up-and-coming variety, but 40 years ago it came close to disappearing. An age-old Thessalian variety of the Messenicolos terroir, it fell victim to vineyard restructuring in the 1980s that tore out almost all of the Thessalian vines. The Karamitros family not only held on to its own vines, but held out against the times and continued to plant new plots with the Limnionas variety.

Its discrete nose, its broad yet structured feel on the palate, and aroma of fresh red fruit and spices are just some of the characteristics that have elevated this wine to the top choice of those seeking select wines artfully balancing between acidity and soft tannins.

The vintner Giorgos Karamitros has developed for the first time, with passion and true commitment, a dry rosé sparkling wine with finesse and personality, as mandated by the French heritage of the Winery Monsieur Nicolas and the variety's noble origin.



PINK BUBBLES THAT FLOAT IN LIGHTNESS AND ELITISM

The grapes cultivated in the Karamitros family vineyards, at an altitude of 700 m and a stone's throw from prolific Plastiras Lake, are harvested early in September and give a juice that is rich in acids and has a low pH to serve as the base wine.

The best part of the juice is used to create Snob.: only the first 30%-35% that runs freely, without any pressure at all. The marc, which gives the wine its colour, is quickly removed to obtain a light pink hue, an elegant colour that befits the precious Limnionas juice.

After the first fermentation, it is left for 3 months on the fine lees in the tank to develop body and volume. This process brings out the delicate character and unique aromas of the variety. During the second fermentation, chemistry plays its decisive role in creating the magical bubbles that make the wine sparkling and exciting.



FOR A TRUE SNOB. EXPERIENCE,
LEAVE NOTHING TO CHANCE

ORIGIN:

Messenicolas, Karditsa

VARIETY:

Limnionas

CATEGORY:

*Karditsa Protected Geographic Indication
(PGI)*

SERVING SUGGESTIONS:

With a voluptuous character, it allows for numerous combinations, depending on the mood. Try it as an aperitif, in cocktails or paired with cold cuts or fruit, pasta or seafood. Temptation verges on scandal when simply combined with a few scrumptious chocolates.

COLOUR & AROMA:

The fresh red fruit, strawberries and sweet cherries tease the senses. A hint of vanilla and toasted bread all but gives away its unique character. With a clear pink hue, this crystalline wine captures the eye just like an elegant woman who leaves a trail of her perfume as she passes by... The balanced acidity together with natural sugars will bring a smile to those who see the beauty in the details.

SERVING TEMPERATURE:

*Serve at 8-10 °C in a low or tall
Champagne glass.*

Available in 750 ml bottles and in gift boxes.



A LEGENDARY TERROIR, A UNIQUE WINERY AND
FOUR GENERATIONS OF VITICULTURISTS DEDICATED
TO THE ART OF WINE-MAKING

MESSENICOLAS
KARDITSA

*A landscape of signal beauty, a true fairytale,
and people telling their stories from Medieval
times until today –through the Art of Wine.*

Long ago, in 1455, a Frenchman of noble birth, Monsieur Nicolas, arrived at an already ancient Greek vineyard, bringing with him the French tradition of wine-making. In his honour, the natives named both the region and the local variety of grape Messenicolas. Much much later, the creation of Lake Plastiras exerted a beneficial effect on the region's microclimate and produced ideal conditions for the making of truly fine wines. In this blessed region from the early 20th Century, the Karamitros family opened the road for their wines to travel around the world.

In the year 2000, the younger Giorgos Karamitros founded the Winery as a way of paying tribute to the history, tradition and unique character of the area. The result is the first and only vertically integrated, modern winery within the Messenicola Protected Designation of Origin (PDO) of the Municipality of Plastiras – with the capability of producing 1 million bottles per year. From its founding, every year the Winery has won dozens of awards for quality and innovative design in both domestic and international competitions, carrying the wines and reputation of Messenicolas to every corner of the world.



SNOB. WELCOMES YOU TO THE WINERY
MONSIEUR NICOLAS TO INTRODUCE YOU
TO THE 'HIGH SOCIETY' OF WINE.

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