



APHRODISE

THE SEASON THAT NEVER ENDS®



Each cuvée of Aphrodise is a celebration of youth, conviviality, and the height of carefree luxury.


APHRODISE



BRAND SPECIFICATIONS

VARIETAL

Xinomavro 100% (Greece's most noble grape)

VINTAGE

Non-vintage offering

TYPE

Afrodis Sparkling Rosé Wine

ORIGIN

Select family vineyards in Northwestern Greece

AGING POTENTIAL

3.5 - 5+ years

ANALYTIC CHARACTERISTICS

Alcohol: 12,0%

Total Acidity: 6,2 g/L

Active Acidity (pH): 3,22

Residual Sugar: 18,3 g/L

SIZE FORMATS

750mL - 6 bottle cases

1.5L - 3 bottle cases

187mL - 4 packs coming in Q4

SHELF LIFE

3 years


APHRODISE



Aphrodise is
an ideal product.

It can avidly be consumed
while luxuriating in the
sun, yet remains easy on
the mind and stomach.

Aphrodise's micro-
effervescence and crisp
finish allow it to maintain
a wonderful mouth-feel
and its character and
luxurious rose color never
fade with temperature.



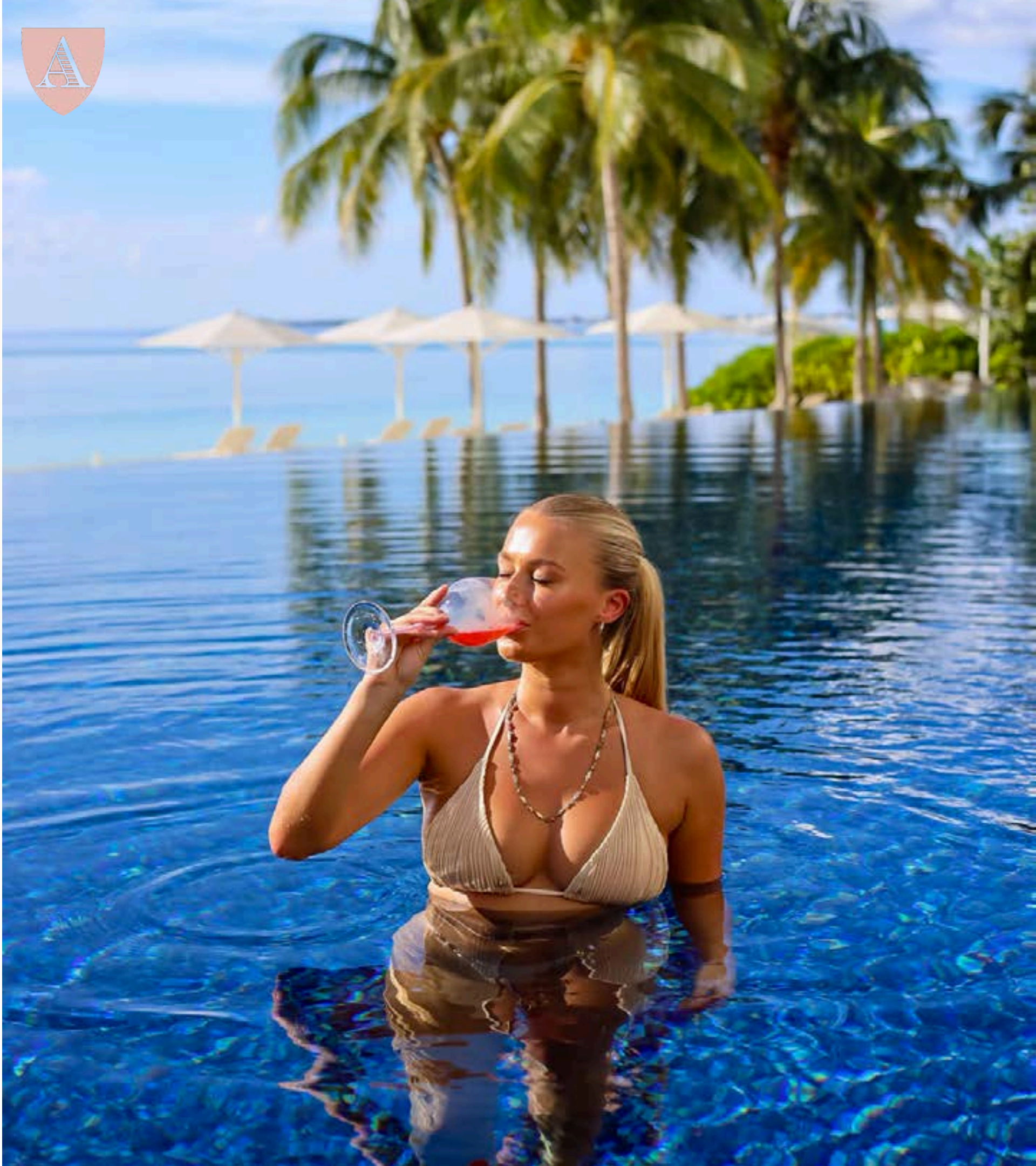

APHRODISE



THE VINEYARDS

Aphrodise grapes are carefully selected from individual vineyards in the winemaking area of Florina, Northwestern Greece.

The high altitude (700m) and sandy soils of this region produce wines displaying finesse and a rare aromatic characteristic. Four surrounding lakes prized for their water purity act as a buffer zone and create ideal weather conditions for the cultivation of Xinomavro. This zone is more temperate than expected in this type of continental climate. The intentional diversification of selecting vineyard blocks, leads to wide variations regarding the technological and phenolic ripeness of the grapes between the different vintages and requires a meticulous management of each vintage. The grapes are classified at the moment of delivery at the winery by alcohol potential, acidity, phenols and bunch weight.



MARKET POSITION

A refreshing afrodise rosé ideal for the celebration of any occasion, Aphrodise is aromatic, elegant and quite delicious. Wonderfully light on the stomach and easy to drink by the glass or bottle, Aphrodise is a special libation crafted with passion and precision.

Rarely will one find a Champagne or bubbly with such a remarkably clean finish and forgiving temperature profile. Consumers crave our creation in the moment and the next day. Aphrodise has that special nose, mouth feel, and finish that people just like.

Drinking one glass of Aphrodise will make you feel alive and understand its attraction.


APHRODISE



BEST WAYS TO USE APHRODISE

Aphrodise is best consumed in a white wine glass or chardonnay glass, and served at refrigerator temperature or over ice. *Large ice cubes preferable.*

THE APHRODISE DIFFERENCE

While not empirically validated, consumers in our test markets report that individual net consumption is often greater when Aphrodise is served.

In the Cayman Islands test market, Aphrodise has proven itself to be enjoyed in the hot sun with fewer negative recovery consequences than alternative wine offerings.

Restaurants and bars in the Cayman Islands test market report their clients are ready to consume additional alcohol product offerings after a consumption day begins with Aphrodise.

Greater Consumption = Greater Sales


APHRODISE



APHRODISE, THE IDEAL MIXING ELIXIR



Aphrodini
Aphrodise, Aphrodini
Pink Grapefruit Mixer



Aphrodise Gin Fizz
Aphrodise, Dry Gin, Elderflower Liqueur,
Chamomile & Lavender Syrup



Greek Summer
Aphrodise, Otto's Vermouth,
Aphrodini Pink Grapefruit Mixer

Aphrodise Cottontail
Aphrodise, Rose Wine, Raspberry
Liqueur, Lemon Juice, Coconut Syrup



Aphrodise Raspberry Fizz
Aphrodise, Gin, Lemon Juice



A Man's Valentine
Aphrodise, French Cognac,
Angostura Bitters



BEVERAGE TREND DATA

Greek Wines Are On The Way Up - Wine Industry Network

- “The Terroir speaks through the indigenous varieties and we see comparisons like Barolo or Chablis... not bad company to keep.”
- “Key varieties like Assyrtiko (white) and Xinomavro (red) lead the way.”

Xinomavro, The Grape of the Gods - Financial Times

- “Thanks to a shift in Greek winemaking away from international varieties back to indigenous grapes, and a new generation of young winemakers, it’s gaining its rightful place on the global viticultural map.”

Greece’s Alcohol Market Soars, Driving Beverage Market Growth

- Vinetur

- “The future looks bright, with projections indicating a 10.43% increase in the sales volume of alcoholic beverages by 2027. Wine and cider are expected to see the largest percentage increases.”

Projections

- Projected restaurant sales of Greek Wine up 223% vs LY
- Projected restaurant sales of Sparkling Rose up 17% vs LY





FOUNDERS

“A Lifetime of Tasting and ‘Making Taste’ Has Brought Us to This Point.”

Aphrodise is the product of a relentless search for perfection. Great products cannot be found, they find you, and are galvanized through hard work and conviction. Frank Schilling and Gabi Petrylaite have been lucky to enjoy the tastes and flavors of every continent on Earth. Their renaissance-like experiences have culminated in the creation of Greece’s answer to Champagne and the finest cocktail mixer available.

 **APHRODISE**



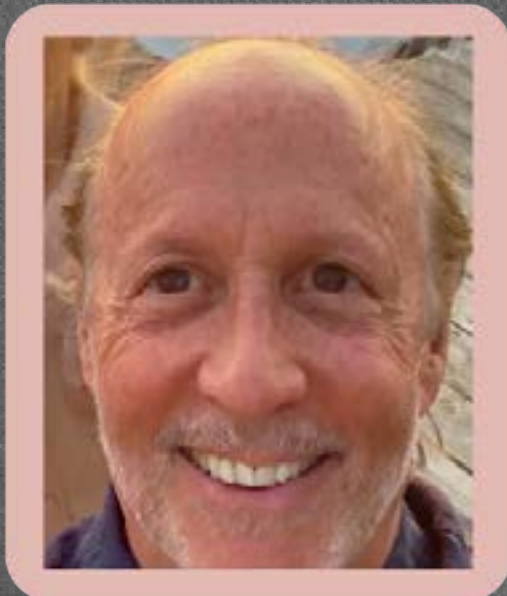
THE DREAM TEAM



FRANK SCHILLING
Co-Founder &
Managing Director



GABI PETRYLAITE
Co-Founder &
Marketing Director



LAZARUS KAUFMAN
Distribution Director



PHILIPPE BELLANDE
Logistics Director



MARK G. CLINARD
Sales Director



JOE BELLI
National Accounts
Manager, On-Premise



ROSE SARTI
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