



Exceptional freshness, high acidity and delicate flavors of great intensity of citrus fruits, lemon and rose.

Winemaking

Modern technological vinification with cold soak at 10°C for 8 hours. Fermentation takes place at low temperatures. The wine stays for a limited time in stainless- steel tanks for a brief contact with the fine lees.

Taste features – Aging

Wine with excellent freshness and high acidity. Delicate flavors of high intensity, mainly of citrus fruits and lemons. They are complemented by the characteristic rose and lucoum aromas of Moschofilero. Clean mouthfeel with a strong aftertaste.

Ideal food combination

Stuffed grape leaves in egg-lemon sauce (“dolmas”), tuna tataki, noodles with sweet and sour sauce, green salads and sushi.

Type of wine
White dry

Protected Designation of Origin Mantinia

Variety composition
100% Moschofilero

Production
180.000 bottles

Vineyard
Selected vineyards in the villages of Rizes, Lithovounia and Agiorgitika, at an altitude of 680m.

Dominant soil types
Gravelly claystone and loamy soils

Area Yields
11 tons per hectare