



GKRI*

Gris de Moschofilero

Cultivation area

The mountainous vineyards in the plateaus of Mantinea in Central Peloponnese

Grape variety

The mountainous Moschofilero of Mantinea

Classification

Protected Geographical Indication (P.G.I.) Peloponnese

Wine Style

White Dry

Awards & Reviews

Gold Medal · Berlin Wine Trophy (Vintage 2020)

Silver Medal · Frankfurt International Trophy (Vintage 2020)

16.5 points, Jancis Robinson, June 2021 (Vintage 2020)

N2B · Novelty to Basics

Novelty to Basics is our new concept. Its core spirit is oenology that embraces, interprets and promotes tradition. The result is innovation that showcases the basic principles of winemaking.

Description

Moschofilero is a reddish (or else gris) grape variety with a rich, distinctive and very typical varietal aroma. To exploit this aromatic potential at a high degree, one steps on the colour of this grape variety, as both the aroma and the colour are found in the grape skins and pulp. In an effort to yield the most of its aroma, we have decided to create a GRIS wine (in Greek ΓΚΡΙ) making use of the technique of the 'vin saignée' wines.



6 bottles/case



100 cases/pallet



Winemaking

A select vineyard of Moschofilero, harvested at the peak of its aromatic potential after systematic monitoring of its ripening. The grapes are carefully selected and handpicked in small plastic crates. They remain in refrigeration for 24 hours. Afterwards, the grape juice with the skins are leaded to stainless steel tanks, where from a part of the must is separated (the first 'bleeding') and transferred for the production of another wine. The grape must that remains in the tank stays in skin contact at 6°C for eight hours. When the extraction is completed, the second 'bleeding' follows, where the grape must is separated from the skins without any pressure. The fermentation takes place at controlled temperature between 12–14°C and, finally, the wine is quickly bottled under inert gas atmosphere.

Personality

A wine coloured from the grapes' pigments, which turn it into a 'gris' wine, which means not completely white. A light bronze-metallic colour is reflected in the glass. It has a rich and intense typical aroma, which is full of rose petals, rose water, white chocolate, balsam grass, lemon balm and white-fleshed fruits. The aromatic characteristics of Moschofilero are also present in the mouth where a fresh, cool and very pleasant acidity supports the wine's structure and its rich tasteful aroma leads to a typical long finish. An ideal companion of fish, white meat, pasta in aromatic herbal sauces (like basil pesto), sweet & sour Asian cuisine and seafood. Enjoy it at 12°C.

* ΓΚΡΙ (in Latin writing GKRI) is the Greek word for Grey.

Volume: 750ml



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100 cases/pallet



6 bottles/case



100 cases/pallet