



ΚΑΝΑΚΑΡΗΣ
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GRIS de MOSCHOFILERO

KANAKARIS WINERY

Cultivation area

The mountainous vineyards of Mantinea plateau in central Peloponnese

Variety

The mountainous Moschofilero of Mantinea.

Vintage

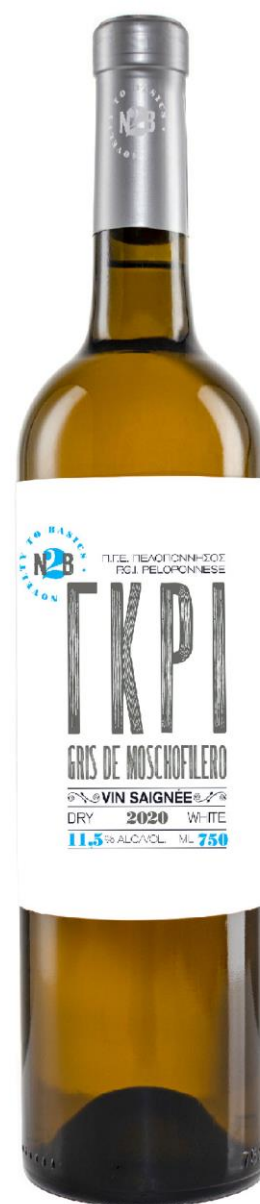
2020

Description

"GRIS - Gris de Moschofilero" is a special white wine with a strong varietal aroma and strong expression of typicity. Seeking to get the best part of the aroma of the variety, we left the grape must in contact with the skins at very low temperatures for a few hours. The result is a rich and intense, characteristic aroma but also a few pigments so that the wine is Gris, i.e., not completely white. A light bronze, metallic color reflects on the glass. The strong characteristics of Moschofilero stand out in the mouth with a very cool and pleasant acidity to support the full body of the wine and the rich flavor aroma leaving an aromatic and characteristic, long aftertaste.

Winemaking

Moschofilero is a reddish (gray) variety that possesses a rich and characteristic, intensely typical, varietal aroma. If one wants to touch and take full advantage of this aromatic potential, one "stumbles" on the





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color of the variety since both characteristics are located in the skins of the grapes. Wanting, for Gris de Moschofilero, to get the maximum of the varietal aroma, we decided to create a not so white wine, i.e., a GRAY / GRIS wine using the technique of "vin saignée", i.e., the wines from "bleeding".

A selected Moschofilero vineyard was harvested after systematic monitoring of its ripening to its maximum aroma in a 20 kg crate. Refrigerate the grapes for 24 hours and then the must and marc pulp were taken to a tank, 50% of the must (first "curd") was immediately removed for another production and the remaining must remained in contact with the skins at 6 ° C for 8 hours. After the end of the extraction, a second "curd" followed, that is, the removal of the remaining amount of must that was in the tank without any pressure. The must was fermented at 12 - 14 ° C and quickly bottled in an inert gas atmosphere.

Food Pairing

A modern white wine from a "traditional" winemaking method. Intense and rich, absolutely typical aroma of rose, rose water, white chocolate, balsam grass, honeysuckle, and white flesh while in the mouth it is very full, extremely tasty with very cool acidity. Enjoy it at 12 ° C.

