



ΚΑΝΑΚΑΡΗΣ
ΟΙΝΟΠΟΙΕΙΟ

NOTOS MOSCHOFILERO

KANAKARIS WINERY

Cultivation area

The mountainous vineyards of Mantinea plateau in central Peloponnese

Variety

The mountainous Moschofilero of Mantinea.

Winemaking

Careful selection of Moschofilero grapes to come to the winery in the ideal state of maturity and hygiene. Harvest in small crates up to 20 pounds. The grapes remain in refrigeration until they reach 8° C. Subsequent pressing to take only the free-flowing must. Fermentation at low temperatures of not more than 15 ° C. Stays with fine lees for about 2 months. Bottled fresh in an inert gas atmosphere.

Food Pairing

A modern white wine with a strong aroma of beetroot, green apple and rose. Cool and aromatic in the mouth, crisp acidity that accompanies ideal fish, white meats, pasta with light white sauces.

