



NOTOS

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

Winemaking

Careful selection of the Moschofilero grapes for them to arrive at the winery in the ideal state of maturity and hygiene. The grapes are handpicked and transported in small crates. They remain in refrigeration until they reach 8° C. Subsequently they are pressed to take only the free-flowing must. Fermentation at low temperatures of not more than 15°C. The wine stays with its fine lees for about 2 months. Bottled fresh under inert gas atmosphere.

Personality

A modern white wine with a strong aroma of lime, green apple and roses. Cool and aromatic in the mouth with crisp acidity, An ideal companion of fish, white meats, pasta with light white sauces.

Volume: 750ml



12 bottles/carton



60 cartons/pallet