

# GEOMETRIA

Moschofilero

## Technical Information

CLASSIFICATION.....	P.G.I. Peloponnese (Protected Geographical Indication Peloponnese)
CLOSURE TYPE.....	DIAM (No 3)
COLOR / STYLE.....	Dry White Wine
BOTTLE (mL).....	750
GRAPE VARIETALS.....	Moschofilero 100%
ORIGIN.....	Mantineia
ALTITUDE (m).....	400 - 500
SOIL.....	Cleye - Calcareous
CLIMATE.....	Typical Mediterranean
VINE / HECTAR.....	3.800
PRODUCTION (hl/ha).....	70
HARVEST.....	20/9 - 25/9
VINIFICATION / DISTILLATION.....	Cold Extraction for 6 - 7h in 7° C, Fermentation at 15° C
BARREL MATURING.....	-
BOTTLES (B).....	30.000
SERVING TEMPERATURE.....	9° C - 10° C



## Technical Data

ALCOHOLIC TITLE (% vol).....	12.0
pH.....	3,1 - 3,3
RESIDUAL SUGARS (g/L).....	1,7 - 1,9
TOTAL ACIDITY (g/L).....	5,3 - 5,5
TOTAL SULFATES (ppm).....	90 - 110
RELATIVE DENSITY (g/L).....	0.992
VOLATILE ACIDITY (g/L).....	0,2 - 0,3
BOTTLE / BOX.....	6
CASE / EUROPALETTE.....	100

## Tasting Notes

APPEARANCE.....	<b>Pale lemon</b>
NOSE.....	<b>Floral aromas and strong elements of a variety of citrus fruits, with notes of pepper and ginger.</b>
PALATE.....	<b>Dry, medium+ acidity, medium- bodied and high intensity. Noticable, peppery finish.</b>
FLAVOR CHARACTERISTICS.....	<b>Character of white rose and citrus flower. Details of juicy grapefruit and sanguine, touches of orange peel and lemon zest. Notes of ginger and white pepper.</b>