

MOSCHOFILERO

Dry White Wine



Technical Information

CLASSIFICATION.....	P.G.I. Peloponnese (Protected Geographical Indication Peloponnese)
CLOSURE TYPE.....	Screw Top
COLOR / STYLE.....	Dry White Wine
BOTTLE (mL).....	187,5
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 at 7° C, Fermentation at 15° C
BARREL MATURING.....	-
BOTTLES (B).....	100.000
SERVING TEMPERATURE.....	9°C - 10°C

Technical Data

ALCOHOLIC TITLE (% vol).....	11,5
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.....	24
CASE / EUROPALETTE.....	96

Tasting Notes

APPEARANCE.....	Pale lemon
NOSE.....	Floral aromas and elements of orange and lemon, with hints of pepper.
PALATE.....	Dry, medium+ acidity, medium- bodied and high intensity. Noticable, peppery finish.
FLAVOR CHARACTERISTICS.....	Character of white rose and citrus flowers. Notes of ginger and white pepper with subtle botanical details.