

MOSCOFILERO 2025



TECHNICAL PRESENTATION

Classification:

Protected Geographical Indication (PGI) Arcadia

Grape Varieties:

100% Moscofilero

Vineyards:

Mantinia at a 750m of altitude

Main type of soil:

Sandy

Age of vines (average):

34 years

Yields:

45 hl/ha

Harvest dates:

End of September

VINIFICATION / MATURATION

Skin contact for 4 hours at 12°C. Up to 53% free run juice due to colour on skins. Alcoholic fermentation in stainless steel vats at 16°C. Short ageing over fine lees for 4 months.

Alcohol vol: 12%

pH: 3.26

Total acidity: 6.1 g/l

TASTING NOTES

The colour is light whitish yellow. Opulent aromas –light and fresh– of white flowers and honeysuckle are revealed, rounded out with notes of citrus fruits and lime. Medium- to full-bodied, refreshing and vigorous acidity, with the aromas on the mouth following those of the nose. Elegant, balanced and with a long finish.