

MOSCOFILERO 2023

TECHNICAL PRESENTATION:**Category:** White**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):** 32 years**Yields:** 45 hl/ha**Harvest dates:** End of September**Alcohol:** 12%**Total acidity:** 5.70 g/l**pH:** 3.20

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.

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.

