

## MOSCOFILERO 2023



## 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):**

32 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.

Alcohol vol: 12%

pH: 3.2

Total acidity: 5.7 gl

## 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.