

MANTINIA

DOMAINE SPIROPOULOS



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TYPE :
DRY WHITE WINE

CATEGORY :
P.D.O. MANTINIA

VARIETY :
100% MOSCHOFILERO

PRODUCER :
DOMAINE SPIROPOULOS

ALCOHOLIC VOLUME (%): 12

VOLATILE ACIDITY
[GR ACETIC ACID / LT]: 0.12

TOTAL ACIDITY
[GR TARTAR. ACID / LT]: 6.15

RESIDUAL SUGAR [GR / LT]: 0.7

pH: 3.02

DOMAINE SPIROPOULOS

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VINEYARDS

Family-owned organic vineyards in the upland region of Mantinia, Arcadia, Greece. 650m altitude.

SOIL

Clay and sand.

CLIMATE

As a result of high elevations, the climate in Mantinia is more continental than Mediterranean. This is one of the coldest wine-growing regions in Greece, despite its relatively low latitude. Cool temperatures during summer slow ripening sufficiently for the grapes to retain their characteristic acidity, and harvest can sometimes come as late as October.

HARVEST

Late September, hand harvested.

VINIFICATION METHOD

Free-run must is placed in stainless steel vats, where it is fermented for approximately twenty days. Bottling takes place seventy-five days after the end of fermentation.

SERVING SUGGESTIONS

As an apéritif or with grilled and sautéed fish, scallops, chicken, grilled asparagus, goats cheese, roasted peppers and meze.



TASTING CHARACTERISTICS:

Delicate floral bouquet with roses, lemon blossom and bergamot

Youthful and dry with citrus flavors and medium acidity

Well balanced with a pleasant medium finish

