



PDO Mantinia 2022, Organic (BIO) dry white wine

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| Variety | 100% Moschofilero |
| Vineyards | Family owned organic vineyards in Agiorgitika village, Mantinia PDO region at 650-680m altitude |
| Age of vines & pruning | Average 20 years old, double cordon |
| Soil | Silt clay |
| Weather during the specific vintage | Very cold winter, cool spring, cool and dry summer but wet at end of August, dry during harvest |
| Harvest | Manual in 18 kg boxes, yield 6000-7000kg/ha |
| Vinification method | Cold maceration for few hours, classic white vilification at low temperatures |
| Maturation | |
| Total production | 73000 |
| Analytical data | Alcohol: 13% Titratable Acidity: 6,45g/l Residual Sugar: 0,88g/l pH: 2,97 |

Tasting Notes: Bright yellow with grey hue, bergamot, rose water, jasmin, stone fruit, medium body, intense acidity, mineral flavour, long finish

