



<u>BRAND NAME:</u>	DOMAINE SPIROPOULOS MANTINIA
<u>COLOUR:</u>	White
<u>TYPE:</u>	Still - dry
<u>REGIONAL DENOMINATION:</u>	Appellation of origin «MANTINIA» controlled. Product of organic farming.
<u>GRAPE VARIETY:</u>	100% MOSCHOFILERO
<u>VINTAGE:</u>	2004
<u>DURATION OF MATURATION (if any):</u>	Bottling starts approximately 75 days after the end of alcoholic fermentation.
<u>ALCOHOL CONTENT:</u>	11,5% by vol.
<u>ACIDITY:</u>	6,3 gr./lt. as tartaric acid
<u>Ph:</u>	3,12
<u>RESIDUAL SUGAR:</u>	0,82 gr./lt.
<u>ANNUAL PRODUCTION:</u>	100.000 bottles
<u>OPTIMUM DRINKING:</u>	It will be at its best all through out 2005-2006
<u>SERVING TEMPERATURE:</u>	8-10°C
<u>BEST FOOD MATCHING:</u>	Ragout from red mullet

OTHER FOOD SUGGESTION:

Fish, crustacean, dishes with fine but not overly aromatic character.

OTHER TECHNICAL DETAILS:

Domaine Spiropoulos «MANTINIA» is one of very few Greek wines that are exclusively produced from vineyards that are certified organic. It is produced from vigorously selected grapes that are sourced from our family owned vineyards in Mantinia region at an altitude of 650m. Grapes are destemmed and pressed in pneumatic presses. Only free run juice is retained. After static clarification overnight, fermentation is initiated by yeast inoculation. Alcoholic fermentation lasts 20 days at 16°C while no malolactic fermentation occurs.

TASTING NOTES:

Pale yellow with hints of grey-silver. Intense on the nose but still very elegant. The classic varietal aromas of rose petals are evident in the background while "hidden" facets of moschofilero (apple, peach and pear) is dominating.

On the palate is crisp, dry with a balanced but refreshing acidity. The long, intense aftertaste adds the final touch to this elegant but demanding MANTINIA.