



<b><u>BRAND NAME:</u></b>	DOMAINE SPIROPOULOS MANTINIA oak-fermented
<b><u>COLOUR:</u></b>	White
<b><u>TYPE:</u></b>	Still dry
<b><u>REGIONAL DENOMINATION:</u></b>	Appellation of Origin «MANTINIA» controlled Product of organic farming.
<b><u>GRAPE VARIETY:</u></b>	100% MOSCHOFILERO
<b><u>VINTAGE:</u></b>	2002
<b><u>DURATION OF MATURATION (if any):</u></b>	3-6 months in barrel
<b><u>ALCOHOL CONTENT:</u></b>	11,5% by vol.
<b><u>ACIDITY:</u></b>	7,4 gr./lt. as tartaric
<b><u>p. H.:</u></b>	3,14
<b><u>RESIDUAL SUGAR:</u></b>	0,72 gr./lt.
<b><u>ANNUAL PRODUCTION:</u></b>	14.000 bottles
<b><u>OPTIMUM DRINKING:</u></b>	It will be at its best in 2004 to 2006
<b><u>SERVING TEMPERATURE:</u></b>	10-12° C
<b><u>BEST FOOD MATCHING:</u></b>	Honey roasted pork

#### **OTHER TECHNICAL SUGGESTIONS:**

Dishes based in light meats or smoked fishes.

#### **OTHER TECHNICAL DETAILS:**

Only the free run juice of the finest grapes is selected. After static clarification, it is barrel fermented and barrel aged in new French oak barrels with a capacity of either 300 or 225 lt. Our aim is to achieve a careful balance between the expressions of fruit and oak, the typicity of the terroir and the visions of our winemaking.

#### **TASTING NOTES:**

Bright, silver-pale-yellow. The nose is interval. Clear, complex aromas of vanilla are coupled with the floral intensity of MOSCHOFILERO and an elegant hint brioche. Rich and soft palate, full body and long aftertaste that displays flavors of caramel and rosewater with honey. A deep complex ripe, serious MANTINIA.