

DOMAINE SPIROPOULOS



Brand Name: DOMAINE SPIROPOULOS

Colour: White

Type: Still - Dry

Denomination: AOC Mantinia

Grape variety: 100% Moshofilero

Vintage: 2006

Maturation: Bottled approximately 60 days after fermentation

Alcohol content: 11,5% vol.

Acidity: 6.3 gr/lit tartaric acid

pH: 3.07

Residual sugar: 0.98 g/lit

Sulfite level: 25 free/ 61 total

Annual production: 100000 bottles

Optimum drinking: It will be at its best all through out 2007-08

Serving temperature: 8-10° C

Food suggestions

Fish and shellfish dishes with fine but not overly aromatic character. Salads, pies etc.

Other technical information:

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

Tasting notes

Yellow-gray with hints of rose. Intense in the nose but still very elegant. The classic varietal aromas of rose petals are evident together with other facets of Moshofilero like apple, peach, pear etc. Crisp palate with a balanced and refreshing acidity. The long, intense aftertaste adds the final touch to this elegant but very demanding MANTINIA.