



## Domaine Spiropoulos Mantinia 2009

Domaine Spiropoulos has been making wines since 1870 in Mantinia, in the Peloponnese. In 2007 they expanded to Nemea, opening a new winery in Corinthia for the production of red wines. Combined, over 150 acres of indigenous and international varieties are cultivated, including a vineyard reserved for near-extinct local varieties. Domaine Spiropoulos is certified organic and produces both wallet- and food-friendly wines. Although Domaine Spiropoulos has always been growing grapes organically, the domaine is now certified organic by DIO and is the first winery in Greece to receive organic certification by the USDA.

[www.domainspiropoulos.com](http://www.domainspiropoulos.com)

WINE TYPE:	Dry white
VARIETALS:	Moschofilero
ALCOHOL:	12%
REGION:	Mantinia
ALTITUDE:	2,130 ft
SOIL:	Sandy clay
CLIMATE:	Mediterranean
VINES PER HECTARE:	3,800
AVERAGE AGE OF VINES:	17 years
VINIFICATION:	Classic white vinification
BOTTLES PRODUCED:	100,000
TASTING NOTES:	Pale yellow color, intense on the nose but still very elegant with aromas of rose petals and the "hidden" facets of Moschofilero (apple, peach and pear). Crisp on the palate and dry with a balanced yet refreshing acidity.
SERVING SUGGESTIONS:	Chilled
AWARDS AND ACCOLADES:	Wine Advocate, 86 points