

MOSCHOFILERO NIKOLAOU



Varietal Composition: Dry White Wine from 100% Moschofilero BIO grapes.

Origin: Protected Geographical Indication. The grapes are organically grown in the private 0,8h vineyard of the Nikolaou family at the area of Palaiopyrgos of Mantinea, with a vine age of 60 years. The selected vineyard rests on a silty-clayey soil, oriented towards the west, with a yield of approximately 6000 kg/he. No pesticides and fertilizers are used other than Bordeaux mixture, Sulphur and organic mulch (organic compost).

Production: Pruning of vines in February and harvest at the end of September.

Vinification: The grapes intended for this wine are picked by hand once they reach the desired level of phenolic and alcoholic maturity. They are cooled at 4°C and go through skin contact cold extraction at 8°C for 4 hours. Using only the free-run, they are put through the alcoholic fermentation process, which takes place in stainless controlled temperature tanks at a temperature of 17°C in order to bring out the entire bouquet of the variety. In keeping with the principles of organic farming, we only add the bare minimum necessary quantity of Sulphur dioxide.

Organoleptic characteristics: Bright yellowish color, vibrant acidity and fruity character, with an aftertaste of white rose, lemon and lokum.

Serving: At a temperature of 12°C.

Food combination: Light meals and fishes.

Alcoholic strength: 11,5-12°C.

Reviews: MW Derek Smedley Moscofilero 2016 /88points

[Tasted in the winery A & C Greece October 2017](#)

Fragrant rose petals the nose has fresh fruits the start of the palate bright. Richer flavours in the middle pink grapefruit the back palate is very fresh and there is bitter lime on the finish.