

MAGOUTES

VINEYARD

FicheTechnique

Wine name:	MAGOUTES MOSCHOMAVRO E	Vintage:	2019
Producer name:	DIAMANTIS D. – PAPAGEORGIU G. WINERY SIATISTA		
Classification:	P.G.I. SIATISTA		

Country of origin:	GREECE		
District & region of origin:	SIATISTA (West Macedonia)		
Grape varieties and %'s:	MOSCHOMAVRO 100%		
Soil type:	LIMESTONE		
Vineyard altitude:	750m – 890m		
Vine density:	Approx. 4000 to 5000 vines per hectare		
Trellising/ pruning:	Vertical shoot positioning Single Cordon		
Average yield hl/ ha:	Approx. 1kg per vine		
Vinification:	Hand picked grapes 3 days cold pre-fermentation. Fermentation 13-16 days in steel tanks		
Oak maturation:	NO (6 months further ageing in bottle)		
Bottle ageing:	1 year		
Alcohol (%):	13	pH:	3,49
Total Sulphur	90mg/lit		
Total acidity:	5,85	Residual sugar (g/lt):	2,1
Annual production (bottles):	8000 bottles	Organic/biodynamic:	YES (NOT CERTIFIED)

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