



**MANTINIA MOROPOULOS**  
**2019 Late Release**  
**PDO Mantinia | 100% Moschofilero**  
**Dry White Wine**



**Origin of grapes:** Specific parts of the family-owned vineyards are strictly selected as only the best fruit is vinified. They are located at an altitude of 650-700m and some of them are grown organically. Their plateau is surrounded by mountainous environment upon loamy and sandy loamy soil.

**Vinification:** Classic white vinification in stainless steel tanks is conducted after cold soak or whole bunch pressing. The temperature is maintained controlled at 16-18°C in order to express the varietal character. Sur lie aging and frequent lees stirring for 25 months before bottling in order to develop the mouthfeel and the aromatic potential.

**Description:** Light yellow colour with grayish hues. Intense aromas of lime, Turkish delight, mint, rose, grapefruit, orange blossom and jasmine. Hints of honeysuckle and minerality complement the setting. Juicy, floral mouthfeel with structured body and sharp, mouth-watering acidity and long peppery finish.

**Ageing potential:** up to 7 years

**Best served** at 10-12 °C. Due to its perfumed and vivid character is ideal for fans of sophisticated pairings. Combines nicely with shellfish, raw fish preparations, grilled small fishes and pasta or white meat with light aromatic sauces.

**Technical details:**

**Alcohol (%by vol)** 12.9%

**Residual sugars (g/l)** 2.2

**pH** 3.10

**Total titrable acidity (g/l tartaric acid)** 6.7

**Total SO2 (ppm)** 98