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Organoleptic characteristics:

- **Alc** 12.5%
- **Res Sugar** 0.1 g/L
- **pH** 3.13
- **T.A.** 6.3 g/L (tartaric acid)
- **V.A.** 0.1 g/L (acetic acid)
- **SO₂ free** 32 mg/L
- **SO₂ tot** 90 mg/L

MANTINIA ANTINOE

Antinoe built the ancient city of Mantinia, after following a snake, in obedience to the Oracle prophecy.

The continental climatic conditions and the 650m altitude of our vineyard, lead to the gradual maturing of the grapes, the full development of the aroma potential of the variety and the retaining of natural acidity of the Moschofilero grape variety. From these grapes, that are cultivated in the heart of the PDO area MANTINIA in Peloponnese, we produce the main label of our winery, ANTINOE.

Type: Dry White Wine

Vintage: 2022

Classification: Protected Designation of Origin
PDO Mantinia

Varietal Composition: Moschofilero 100%

Vinification: Antinoe is produced under a modern technological vinification with the use of prefermentation extraction at a temperature of 10°C for 6 hours. Fermentation is carried out at a low temperature of 15 °C and the fresh wine remains in contact with its fine lees for about 1-2 months

Colour: Bright yellow color with salmon hues, characteristic of the variety, which indicates color extraction from the grape skin during the prefermentation extraction, as there is no oenological intervention in its color.

Nose: Great complexity with aromas of citrus fruits, lemon flowers, jasmine and roses.

Taste: Full bodied, exceptional freshness and lively acidity with a crisp, clean finish and a long aftertaste.

Ageing potential: 7-8 years

Serving suggestions: Excellent pairings with sea-food and fish, raw or cooked in any style (grilled, fried or steamed), green salads, pasta with white sauces and lemony white meat dishes. Best served at 8 - 9°C.