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Organoleptic characteristics:

- · Alc 12.5%
- · Res Sugar 0.1 g/L
- **pH** 3.25
- T.A. 5.9 g/L (tartaric acid)
- · V.A. 0.1 g/L (acetic acid)
- **SO2 free** 33 mg/L
- SO2 tot 95 mg/L

MOSCHOFILERO ASTEROPE

Asterope was Antinoe's sister. Hercules gave her a braid of Medusa's hair, to defend the city against the enemies.

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. ASTEROPE is produced by selected Moschofilero grapes with intense "purple" color, that are cultivated in the heart of the PDO area MANTINIA in Peloponnese.

Type: Dry Rose Wine

Vintage: 2022

Classification: Protected Geographical Indication

PGI Arcadia

Varietal Composition: Moschofilero 100%

Vinification: Asterope is produced under a modern technological vinification with the use of prefermentation extraction at a temperature of 10°C for 48 hours. Fermentation is carried out at a low temperature of 14°C and the fresh wine remains in contact with its fine lees for about 1-2 months

Colour: Salmon color with pink notes

Nose: The floral version of Moschofilero. Fine aromas of citrus fruits and roses of great intensity. Lemon and orange flowers, jasmine and lavender.

Taste: Fruity, in harmonic balance with its acidity. Long and sweet flavored aftertaste.

Ageing potential: 4-5 years

Serving suggestions: Excellent pairings with green salads, fried fish and pasta with white sauces. A great wine for your summer fruit salads and exotic wine cocktails. Best served at 8 - 9°C.