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Organoleptic characteristics:

- **Alc** 14.0%
- **Res Sugar** 0.8 g/L
- **pH** 3.43
- **T.A.** 6.6 g/L (tartaric acid)
- **V.A.** 0.3 g/L (acetic acid)
- **SO2 free** 10 mg/L
- **SO2 tot** 43 mg/L

MOSCHOFILERO MOSCHOFLEUR

Take Moschofilero to extremes..An attempt to vinify the variety with native yeasts and low oenological intervention. Deep rose color, with high alcohol and tannins that overcome everything we knew about Moschofilero.

MOSCHOFLEUR is produced by selected Moschofilero grapes with intense “purple” color, that are cultivated in the heart of the PDO area MANTINIA in Peloponnese. Late harvest at the beginning of November, to increase the alcohol and the phenolic content, to make sure that a high rate of mature tannins will be extracted in the wine.

Type: Dry Rose Wine

Vintage: 2022

Classification: PGI Arcadia

Varietal Composition: Moschofilero 100%

Vinification: It is produced by the classic red wine vinification, with a long period of extraction lasting for 25 days. During the first days of fermentation, a part of the juice is removed from the tank, so that there is a higher ratio of grape skins and seeds to grape juice, to produce an antioxidant-rich and concentrated wine.

The fermentation is carried out by the native yeasts with no additives. The fresh wine remains in contact with its fine lees in oak barrels for 2 months. Low intervention wine, unfiltered and unfiltered.

Colour: Deep rose color, blurry

Nose: Sweet aromas of citrus marmalades, cherries and roses. Botanical hints and earthy notes contribute to its complex character.

Taste: Intense flavor of citrus with high acidity. Full body for a light variety and a little tannicity. Long and sweet flavored aftertaste.

Ageing potential: 2-3 years

Serving suggestions: Excellent pairings with white meat and citrus sauces. Pasta and seafood. Best served at 9 - 10°C.