

Boutari Moschofilero



Origin

Country	Greece
Wine Region	Peloponnese
Winery	Boutari

Technical Data

Grape Varieties	Moschofilero
Type	Dry white wine
Bottle Sizes Available	375 ml, 750 ml
Closure	Technical Cork

Vinification

The grapes are carefully selected and hand-picked. Consequently, they are immediately transferred to the winery where they are chilled at 10 C. A second selection occurs by hand using sorting tables and then the grapes are crushed and gently pressed. Alcoholic fermentation takes place at a controlled temperature of 14 to 18 C.

Ageing

In stainless steel tanks before bottling.

Description

In Brief

Moschofilero is a pink-skinned, aromatic grape variety grown mainly on Greece's Peloponnese peninsula where it is the main character in fresh, light Mantinia wines, whose aromatic character and floral, grapey flavours are often compared to wines made from Traminer and Muscat. Recently the production of sparkling and rose wines from this variety is also growing.

Tasting notes

Soft pale-yellow colour with grey hints at the rim. Muscat notes of great intensity on the nose and distinct primary aromas - wild roses and lemon tree blossoms. Secondary notes of thyme and green apple. Light and aromatic on the palate - very easy to drink with intense freshness and excellent balance. On the finish - a long and lingering aftertaste full of citrus aromas.

Food Pairing

Salads, seafood platters, fish, mussel risotto, oven baked lamb but also seasonal fresh fruit, soft cheeses.

Notes

