

GWC



Moscofilero

Grape Variety:

MOSCOFILERO, the red aromatic version of the Fileri grape

Status:

Appellation of Origin Mantinia of High Quality

Vineyards:

Situated in the center of the Peloponnese, the southern mainland of Greece, on a high inland plateau in the region of Mantinia at a height in excess of 2000 feet.

The distinctive climate of the region, with its low summer temperatures and early rains, promotes the unique, slow ripening, of the grapes. The harvest takes place at the beginning of October.

Characteristics:

A wine possessing a very light, bright color with a delicate yet distinctive bouquet of fine aromas. On the palate the wine develops an intense fruity and flowery taste.

Food:

It is a perfect accompaniment to a wide variety of dishes. A good match for fish and seafood dishes, white meats, appetizers, salads, snacks and light summer meals. Also excellent with its own. Best served chilled (46° – 50° F).



MANTINIA, GREECE

WINE ENTHUSIAST
MAGAZINE
85 POINTS

Decanter
★★★★
4 STARS