

Troupis Winery

*Moschofilero Fteri*



Region: Mantinia

Vinification Method: Cooling the grapes before crushing, direct separation of the must from the grapes, clarification, and then fermentation with selected yeast strains under controlled temperature 16°C.

Aging Type: In tanks for one month. Aging potential: ~ 2 years

Grape varieties : 100% Moschofilero

Altitude : 630m ASL

Vineyard age : 10-25 year-old vines

Soil : Sandy loams to heavier clay loams with good drainage

Alcohol : 12.6%

Tasting notes :

Fteri Moschofilero is an intensely floral wine combining the perfume of nightblooming jasmine, rose and citrus fruits.



Sustainable

