

Troupis Winery

*Thunder Moschofilero Rosé*



Region: Mantinia, Arcadia

Vinification: The grapes are cooled before being crushed, and then about one third of the must is left with the skins for a 24-hour maceration. After racking, the now clear must is fermented at controlled temperature of 17°C.

Grape varieties : 100% Moschofilero

Altitude : 650m ASL

Vineyard age : 10-20 year-old vines

Soil : Sandy loams to heavier clay loam with good drainage

Tasting notes :

Notes of roses and red apples are followed by a crisp acidity and a citrus peel finish.



Sustainable

