

Troupis Winery

*Hoof & Lur Moschofilero Rosé*



Hoof & Lur is Troupis' winery homage to the wines native to high plateau of Mantinia for millennia.

Region: Mantinia

Vinification Method: The grapes are cooled before being crushed. Both the part of the must that macerates with the skins and the free-run ferment in concrete containers. After the end of the fermentation, both wines stay on the fine less for 3 months, where we wait patiently for them to clarify so as to bottle it unfinned and unfiltered.

Aging: In tanks for 3 months with stirring of the lees.

Grape varieties : 100% Moschofilero

Vineyard age : 28 year-old vines

Soil : Sandy loams to heavier clay loams with good drainage

Tasting notes :

Floral with powdered sugar and blood orange that entices on the nose. Citrus notes and fresh acidity add vibrancy to the palate.



Sustainable

