

TROUPIS WINERY

Peloponnese, Greece



Products

The Troupis family has a long history of work in agronomy dating back to the '70s, when vines, fruit-bearing trees, and flowers were grown and sold from their nursery in Mantinia. As with other traditional Greek families who make wine for their own table, their efforts in the cultivation of vines naturally grew into the desire to share their passion with others. Troupis Winery is located in the heart of Mantinia at an altitude of 700 meters in the region of Fteri or "fern". Tasos Troupis, supported by his children, has created a production and winemaking facility by putting to good use the experience and love he has for the vine. It is a modern family business of small capacity, as they produce and bottle wine both from their estate vineyards totaling approximately 16 acres and from other local farmers. In the high altitudes of the central Peloponnese, the noble Moschofilero grape is cultivated, producing the eponymously named AOC wine, Mantinia. The continental climate together with the soils of the high Mantinia plain, which are well-drained and clay-rocky, lead to the production of exciting, aromatic white wines. Troupis' crisp Moschofilero is fermented in stainless-steel tanks and displays the slight perfumes of the surrounding Arcadian underbrush and brambles. Rose, violets, spices, and citrus fruit are wrapped in the intense acidity with which Moschofilero has become synonymous. Additionally, Agiorgitiko is sourced from the nearby Nemea region to make their fresh and lively red wines.

Owner : Yiannis Troupis

www.troupiswinery.gr/en/

