

Troupis Winery

Thunder Moschofilero Rosé

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

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.



Banville
Wine Merchants

www.banvillewine.com

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