

Inomessiniaki 2020 Mati Fortuna Moschofilero (Mantinia)

Code	HIN-MFN20
Country	Greece
Region	Peloponnese
Color	White
Alcohol by volume	12
Acidity	6.72
Residual Sugar	1.4
Closure	DIAM
Annual cases produced	6000
Varieties	100% Moschofilero
Destemming	Whole Cluster
Fermentation vessel	Stainless Steel
Fermentation duration	20 days
Aging method	Stainless Steel
Filtered	Yes
Fining Agents	Bentonite
Yeast	Cultured
Malolactic	No
Added Sulfur	Yes, 92 mg/L
Soil Type	Alluvial
Elevation meters	550
Vineyard Aspect	Southwest
Vine Age years	23
Vine Yields hl ha	4
Farming practices	Conventional
Grape Picking	Hand-harvested

WineWise Notes:

Moschofilero is a wonderful grape, with its hauntingly piercing floral scent, moderate body and fine acidity. It has more than a passing resemblance to fine Gelber Muskateller, and Mantinia is acknowledged to be the place in Greece where it shows its greatest possible expression. 2019 is a landmark vintage here.

This estate was founded only in 1998 by the Xigoros family. Cultivating a familiar blend of native and international varieties, it is unsurprisingly the former to which we were drawn. We thought that these two examples of Peloponnesan classics were excellent of their kind, very much in the line of the Tselepos wines we used to have.

