## 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		
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Alcohol by volume  Acidity  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  Vine Age years  23  Vine Yields hl ha  4  Farming practices  Conventional	Region	Peloponnese
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	Color	White
Residual Sugar  Closure  DIAM  Annual cases produced  Formentation vessel  Fermentation duration  Aging method  Filtered  Filtered  Yes  Fining Agents  Bentonite  Yeast  Cultured  Malolactic  No  Added Sulfur  Yes, 92 mg/L  Soil Type  Alluvial  Elevation meters  Vine Age years  Vine Yields hl ha  Farming practices  I00% Moschofilero  Odays  Stainless Steel  Stainless Steel  Cultured  Alluvial  Alluvial  Alluvial  Alluvial  Conventional	Alcohol by volume	12
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	Acidity	6.72
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	Residual Sugar	1.4
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	Closure	DIAM
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	Annual cases produced	6000
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	Varieties	100% Moschofilero
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	Destemming	Whole Cluster
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	Fermentation vessel	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	Fermentation duration	20 days
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	Aging method	Stainless Steel
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	Filtered	Yes
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	Fining Agents	Bentonite
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	Yeast	Cultured
Soil Type Alluvial  Elevation meters 550  Vineyard Aspect Southwest  Vine Age years 23  Vine Yields hl ha 4  Farming practices Conventional	Malolactic	No
Elevation meters 550  Vineyard Aspect Southwest  Vine Age years 23  Vine Yields hl ha 4  Farming practices Conventional	Added Sulfur	Yes, 92 mg/L
Vineyard Aspect Southwest  Vine Age years 23  Vine Yields hl ha 4  Farming practices Conventional	Soil Type	Alluvial
Vine Age years 23  Vine Yields hl ha 4  Farming practices Conventional	Elevation meters	550
Vine Yields hl ha 4  Farming practices Conventional	Vineyard Aspect	Southwest
Farming practices Conventional	Vine Age years	23
	Vine Yields hl ha	4
C Pili H II II	Farming practices	Conventional
Grape Picking Hand-harvested	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.



