

Boutari

Moschofilero Rosé 2025

VINEYARD & HISTORY

VINEYARD: Mantinia, Peloponnese - 310 acres

Founded in 1879, Boutari has pioneered Greek wine from early exports to launching the country's first wine tourism experience. Today, with wineries in Crete and Santorini, it continues to honor its legacy while shaping the future of winemaking.

VINIFICATION

Upon the desired technological maturity, the harvest and the first sorting in the vineyard take place. The grapes come to the winery where they are cooled to 10 °C. Hand sorting using sorting tables goes next, then crushing and entry of the grape pulp into the press where it remains for 24 hours. The juice is then released, left to settle down and then transferred to stainless steel tanks for the onset of the alcoholic fermentation. The temperature of the alcoholic fermentation ranges from 14-18 °C to preserve the primary and secondary aromas.

At the end of the fermentation, the wine is decanted into stainless steel tanks where it matures with simultaneous stirring of the fine lees until bottling.

PRODUCT SPECIFICATIONS

VARITIES: 100% Moschofilero

VINTAGE: 2025

REGION: Peloponnese

COUNTRY: Greece

CERTIFICATION: PGI Peloponnese (Protected Geographical Indication)

ALCOHOL: 11.5%

ACIDITY: 5.9 g/L

pH: 3.21

REDUCING SUGARS: 5.8 g/L

VINTICULTURE

TYPE OF SOIL: Loamy, clay with limited quantities of calcium carbonate

PRUNING SYSTEM: Spur pruned trained in a Royat system

AVERAGE AGE OF VINES: 10-30 years old

AVERAGE YIELD: 10.000 kg/ha

TASTING NOTES

Light, aromatic and easy to drink. It exerts intense freshness and excellent balance. On the finish, it leaves a long aromatic aftertaste.

ACCOLADES & SCORES

2026 - Decanter World Wine Awards - BRONZE

