

Boutari

Moschofilero

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

The grapes are chilled at 10 OC. A second selection occurs by hand using sorting tables and then the grapes are crushed and inserted into a membrane press. Part of the grapes undergoes cold maceration under inert gas and afterwards the grapes are pressed with a very subtle pressing program. Free run juice is transferred to temperature controlled stainless steel tanks for the racking off lees. Alcoholic fermentation is controlled at 14-18C for sustaining primary and secondary aromas.

ACCOLADES & SCORES

2024: International Wine Competition - 87 points
2023: Mundus Vini - Gold

PRODUCT SPECIFICATIONS

Classification: White, dry wine

Vintage: 2024

Varietal: Moschofilero

Origin: Mantinia, Greece

Alcohol: 11.5%

Acidity: Strong

Body: Medium

Nose: Strong

Tannins: Soft

Pairing Suggestions: Chicken, Fish, Meat, Fruits

Wine aromas: Citrus, White Rose

Wholesale Cost: \$8.28

Suggested Retail: \$14.99

TASTING NOTES

A fresh wine, full and balanced, with a long finish. Strong varietal aroma of flowers and citrus fruit on the nose and palate, with white rose and orange blossom prevailing

