NASIAKOS
MANTINIA WHITE

100% Single Vineyard Appellation indigenous Moschofilero. Elegant and expressive aromas of rose petal, lemon blossom, peach and orange peel. Bitter lemon, mandarin orange, minerals, floral flavors, stone fruit and salinity on the palate. Refined and fresh, with good balance and a zesty finish. It's a stylish, food-friendly wine for grilled vegetables or roast chicken.

From Nasiakos' vineyards in Mantinia Valley, Arcadia at 2000 feet above sea level. These very high elevations prolong the harvest time which ensures that sugar levels are at desirable levels. For Nasiakos, harvest time is mid-September to early October.

In the heart of the two largest and most important appellations of Greece are the vineyards of the Nasiakos familiy. One is Mantinia in Arcadia and the other, the highest point on Nemea "Kotsi" in Corinth, Peloponnese. Nasiakos is a small winery owned by Leonidas Nasiakos, a second-generation winemaker and forth generation viticulturist. Leonidas is the viticulturist, wine maker and producer of his wines. Under the Nasiakos label, 6,500 cases of wine are produced from the indigenous appellation varietals such as Moschofilero and Agiorgitko. Nasiakos has won numerous awards for his winemaking techniques and serves as the only consultant to the Greek Wine Federation for the Moschofilero varietal. Nasiakos wines have been rated by American media for over 15 years with ratings from 87 to 93, from Robert Parker, Wine Spectator, Wine Enthusiast and Wine & Spirits.

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Tasting Note:

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100% indigenous Moschofilero. Aromas of rose petal, lemon blossom, peach & orange peel; bitter lemon, mandarin orange, minerals, floral flavors, stone fruit & salinity on the palate; refined & fresh, with good balance & a zesty finish; elegant.

Shelf Talker: