

NASIAKOS MOSCHOFILERO WHITE



100% Moschofilero. Aromas of white flowers and peach orchard with tropical fruit. Salt and tart lemon zest on the palate with pronounced flavors of dry mountain spices. Acidic tones of lemon zest on the finish. Not too dry; medium to full bodied with fine acidity making for a crisp and refreshing profile. Good complement to Mediterranean dishes.

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 family. 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 fourth 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 Agiorgitiko. 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:

NASIAKOS MOSCHOFILERO WHITE

100% Moschofilero. Elegant & expressive aromas of orange peel, lemon blossom, rose petal & peach orchard; flavors of dry mountain spices, bitter lemon, minerals & stone fruit; stylish, refined & fresh with good acidity in the aftertaste.

Shelf Talker:

NASIAKOS MOSCHOFILERO



100% indigenous appellation varietal Moschofilero. Elegant & expressive aromas of orange peel, lemon blossom, rose petal & peach orchard. Pronounced flavors of dry mountain spices, bitter lemon, minerals & stone fruit. Stylish, refined & fresh with good acidity in the aftertaste. A definite food wine! Wonderful paired with grilled vegetables or roast chicken.

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