



KTIMATSELEPOS



Mantinia

KTIMA TSELEPOS

Located in the region of Tegea, Arcadia in the Peloponnese, the estate's vineyards lie at an altitude of 750 meters and boast sandy clay soil. The vineyards' yield does not exceed 55 hl/ha. and the region's microclimate can be characterized as continental with cold winters and warm, dry summers.

WINEMAKER

Giannis Tselepos studied oenology at the University of Dijon, and graduated in 1979. After working in several Burgundy wineries, he returned to Greece and settled in Mantinia, Arcadia in the Peloponnese working as a consultant and winemaker. He founded his own wine making company in 1989 and is currently its CEO.

COMPOSITION:

100% Moschofilero

APPELLATION:

PDO Mantinia

PRODUCTION:

170000 bottles

HARVEST YIELD:

9000kg/ha

TECHNICAL NOTES:

Pre-fermentation extraction at a temperature of 10° C for 8 hours, followed by fermentation at a low temperature of 12° C in stainless steel.

Alcohol: 11.7%

Acidity: 5.9g/l

pH: 3.07

TASTING NOTES

Exceptional freshness and lively acidity. Citrus fruits and lemon flowers on the nose, with a crisp, clean finish.

FOOD PAIRING

Shellfish, grilled flakey fish and summer salads

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