



KTIMATSELEPOS



Blanc De Gris

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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:

PGI Arcadia

PRODUCTION:

10,000 bottles

HARVEST YIELD:

8,000kg/ha

TECHNICAL NOTES:

The first stage of fermentation takes place in stainless steel tanks, then the must is transferred to new 500L French oak barrels for 3 months

Alcohol: 12.95%

Acidity: 5.8g/l

pH: 3.26

TASTING NOTES

Aromas of citrus fruits, bergamot and lemon flowers of great intensity. Fuller body with hints of rose petals and ripe apricots in harmonious balance with its acidity and opulent finish.

FOOD PAIRING

Sautéed scallops, poached lobster and baked poultry with okra.

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