



MICHALAKIS
E S T A T E

MOSCHOFILERO



Varietal Composition: Moschofilero

Style: Dry White

Classification: Peloponnese

Vintage: 2025

Hand Harvest: End of September

Alcohol Content: 11.5% by Vol.

Vinification: Classic white wine vinification in stainless steel tanks, clarification and fermentation at 14-16°C.

Colour: Lemon-gold

Nose: Complex aromatic character with Muscat aromas, rose feel and white flowers blossom.

Mouth: Light lemon character with flavors of white flesh fruit, crispy acidity and impressive aftertaste.

Harmony of flavors: Fish, seafood spaghetti, Mediterranean cuisine, pizzas and fruits

Served at: 12-13°C