

KYKLOS

MOSCHOFILERO



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Designation: Peloponnese, Greece

Harvest & Winemaking: First fortnight of October. Juice clarification, low temperature during fermentation, maturation two or three months in tanks on its lees.

Characteristics: Pale yellow color, intense varietal aroma of flowers (white rose and orange blossom) and citrus fruit on the nose and palate. A fresh, elegant wine, with balanced acidity, pleasant, refreshing style with a refined long finish.

Pairings: A good match for fish and seafood dishes, white meats, appetizers, salads, snacks and light summer meals.

Alcohol: 12%

Acidity: 5.5

pH level: 3.3

Residual Sugar: 4.2

UPC: 0-84279-98836-8

88 POINTS
BEST BUY



September 2014