



PRODUCER PROFILE

Estate owned by: Leon Karatsalos &
Yiannis Paraskevopoulos
Winemaker: Yiannis Paraskevopoulos
Estate founded: 1994
Region: Nemea
Country: Greece

GAI'A Monograph Moschofilero 2018

WINE DESCRIPTION

One of the pioneers of the modern Greek wine revolution, Gai'a Estate (pronounced Yay-ya) was established in 1994 by Leon Karatsalos and winemaker Yiannis Paraskevopoulos. Their mission was to capture the best that Greece's indigenous grapes have to offer by merging traditional viticultural and production methods with innovative techniques. The estate is named after "Mother Earth," in honor of the unique terroir that gives birth to these world-class wines.

The grapes for the Monograph Moschofilero come from vineyards located in the Arcadian plateaus in the Mantinia region of Peloponnese, at an altitude of 1,500ft. In this cool climate, the pink-skinned Moschofilero thrives, developing intense, spicy and floral aromatics and crisp acidity.

TASTING NOTES

This lively, dry white wine has an intensely floral and fruity nose, with hints of rose petal and spice. A refreshing wine, with a crisp acidity and flavorful finish.

FOOD PAIRING

Playing off its characteristically floral bouquet, this wine is a great pairing for seafood, Middle Eastern and Asian cuisine, or paired with fresh fruit or fruit-based desserts.

VINEYARD & PRODUCTION INFO

Soil composition:	Calcareous and Clay
Elevation:	1,500 feet
Average Wine Age:	15 years

WINEMAKING & AGING

Varietal composition:	100% Moschofilero
Fermentation container:	Stainless steel tanks
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks
Total SO ₂ :	87 mg/L

ANALYTICAL DATA

Alcohol:	12%
pH level:	3.4
Residual sugar:	1.2 g/L
Acidity:	6.4 g/L