

## NOSTOS MUSCAT OF SPINA - Dry White Wine



**Characteristics:** Bright, moderate to bright lemon-green color with slow and rich legs. Nose with high intensity. Unripe white flower, grassy notes, stone fruits and some flint. Medium bodied and fresh mouth with intense flavor of white stone fruit.

**Long finish of citrus and grassy notes.**

**Food Pairing:** Our Muscat of Spina, is best paired as an aperitif in the company of good friends, fresh salads, and raw seafood.

**Variety:** Muscat van Spina

**Soil:** clay loamy, 650 (2100ft) in altitude

**Vineyard pruning and training:** Un-grafted old vines, trained in trunkless Goblet

**Harvest:** August 20th to August 30th

**Vinification:** After gently crushing and pressing the grapes, we ferment the free-run must in stainless steel tanks at a constant temperature of 17°C.



**Wine Analysis:** Alc. % 14.50 - pH 3.12 - Total Acidity 7.10g/l

**Aging:** 1 to 5 years

**Winery** - MANOUSAKIS