

Inomessiniaki 2022 Mati Fortuna

Moschofilero (Peloponnese)

WineWise Code	HIN-MFM22
Country	Greece
Region	Peloponnese
Color/Style	White
Farming Practices	Conventional
Varieties	100% Moschofilero
ABV	12
Residual Sugar	0.72
Acidity	6.37
Closure	DIAM
Case Size	12x750
Pricing	Discountable
Destemming	Whole Cluster
Fermentation Vessel	Stainless Steel
Fermentation Duration	20 days
Aging Method	Stainless Steel 100%
Filtered	Yes
Fining Agents	Bentonite
Yeast	Cultured
Malolactic	No
Added Sulfur	Yes, 107 mg/L
Soil Type	Alluvial
Elevation (meters)	550
Vineyard Aspect	Southwest
Vine Age	24
Picking	Hand-harvested
Annual Production	6,000

Notes from the producer:

This estate was founded only in 1998 by the Xigoros family. Cultivating a familiar blend of native and international varieties, it is unsurprisingly the former to which we were drawn. We thought that these two examples of Peloponnesan classics were excellent of their kind, very much in the line of the Tsepos wines we used to have.

After 35 years in the sector of Messinian goods, Takis Xigoros established Inomessiniaki winery to support and promote the superb varieties of the Messinian vineyards. The two sons of Takis Xigoros followed enthusiastically in his footsteps demonstrating their willingness for hard work and great love of winemaking. Each one of the specialized workers of the winery contribute to the quality production of the wines. The goal of the whole team is to encompass in every drop of wine all their love and care.



WineWise Notes:

Moschofilero is a wonderful grape, with its hauntingly piercing floral scent, moderate body and fine acidity. It has more than a passing resemblance to fine Gelber Muskateller, and Mantinia is acknowledged to be the place in Greece where it shows its greatest possible expression.