

Paterianakis 2021 Moschato Spinas

Code	HPA-MOS21
Country	Greece
Region	Crete
Female Winemaker	Female Winemaker
Color	White
Case Size	12x750
Pricing	Discountable
ABV	12
Acidity	6
Residual Sugar	1.45
Closure	Synthetic Cork
Annual Production (cases)	7000 bottles
Varieties	100% Moschato Spinas
Maceration Notes	Vinification is carried out in stainless steel tanks at 16oC. The 20% of the wine is left with its fine lees for 2 months
Destemming	Whole Cluster
Fermentation Vessel	Stainless Steel
Fermentation Duration	20 days
Filtered	Yes
Fining Agents	Bentonite
Yeast	Cultured
Lees Contact/Stirring	Yes
Added Sulfur	Yes, 80 mg/L
Vineyard Name	Pirgos (meaning: TOWER, THE HIGHEST PART OF THE VINEYARD)
Soil Type	Loam, Calcareous
Elevation (meters)	700
Vineyard Aspect	Northwest
Vine Age (years)	20
Vine Yields (hl/ha)	50
Farming Practices	Certified Organic
Grape Picking	Hand-harvested

WineWise Notes:

Crete's special take on Muscat grows especially well in Chania, the source of this wine. A small-berried clone gives rise to a faintly minty, pristinely clear wine that reminds one of the beloved style we embrace in Styria and parts of Germany, improbable though that might seem. Muscat-lovers should rejoice!



Notes on the producer:

Established in 1990, this was the first certified organic estate in Crete. With its 4000 year-old wine culture, this magnificent island offers no shortage of unique indigenous grape varieties, which are what we have chosen to feature here. The winery itself is intelligently constructed into a hillside, which offers natural insulation and the valuable possibility to move everything by gravity. Giorgios Paterianakis makes an impressive array of wines for a modestly sized estate. His oldest daughter Emanouella is impatient to take over, however, and is brimming with innovative ideas, including the adoption of biodynamic practices. A recent visit left us filled with excitement and optimism for the future of this outstanding estate.