

Troupis Hoof and Lur Mantinia 2017

(91)

(4.600 bottles, 11.8% abv, TA 7.1, pH 3.11, total SO2 60mg/l, Litharakia 700m, 66 hl/ha, on the lees for 3 months)
A new interpretation of Moschofilero that is partly fermented with the skins from rising fast Troupis winery. On the nose floral and intense with citrus fruit, white pepper and powdered sugar. On the palate stylish and lean but with enough flesh to give grip and body.

Producer

Troupis

Region

- Peloponnese

Color / Type

- 'Natural'

Variety

Moschofilero

Vintage

- 2017

Date Tasted

Feb 2019

When to Drink

2019-2023

Average Price

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(function(\$){window.fnames = new Array(); window.ftypes = new Array();fnames[0]='EMAIL';ftypes[0]='email';fnam

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es[1]='FNAME';ftypes[1]='text';fnames[2]='LNAME';ftypes[2]='text';fnames[5]='MMERGE5';ftypes[5]='dropdown';}(jQuery));var $mcj = jQuery.noConflict(true);
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Links

[1] <https://www.karakasis.mw/policy>