





## Moraitis Monemvasia Amphora 2018

(90+)

*(Single vineyard Agioi Anargyroi, sandy clay over limestone, organic cultivation, spontaneous fermented, in 250 and 500 lts amphoras, 6 months with the skins, unfinned and unfiltered, NAS, 13%, 1.500 bottles total production). New effort by Moraitis winery in Paros island using amphoras as a fermentation vessel this displays minerals along a core of stone fruit with a just a hint of funk. Exciting on the palate, vibrant and salty with fresh acidity. A promising new interpretation of Monemvasia variety.*

Producer  
Moraitis

Region

- Cyclades

Color / Type

- 'Natural'

Variety  
Monemvasia

Vintage

- 2018

Date Tasted  
Mar 2019

When to Drink  
2019-2023

Average Price  
€26

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(function($) {window.fnames = new Array(); window.ftypes = new Array();fnames[0]='EMAIL';ftypes[0]='email';fnames[1]='FNAME';ftypes[1]='text';fnames[2]='LNAME';ftypes[2]='text';fnames[5]='MMERGE5';ftypes[5]='dropdown';}(jQuery));var $mcj = jQuery.noConflict(true);
```

### Links

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