



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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Links

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