



Troupis, Ekato Moschofilero 2019

(92+)

(700 m Litharakia area in Mantinia, 20 years old vines, 56 hl/ha yields, skin contact Moschofilero, 100 days with the skins, 13% abv, TA 6.4, pH 3.35, Total SO₂ 59 mg/l)

A Moschofilero definitely not the faint-hearted, *Ekato* which means a hundred in Greek is the evolution of Hoof and Lur which was partly on the skins. The most extreme Moschofilero produced yet has a deep salmon-pink colour with a high in intensity nose expressive of cranberries, pomegranate, watermelon and pungent spicy undertones. It is already complex and pure. Acid-driven on the palate with noticeable yet well-integrated tannins it fills the mid-palate with flavour and depth of fruit. A delicious wine from Troupis winery. 985 bottles of total production.

Producer
Troupis

Region

- Peloponnese

Color / Type

- Rosé

Variety

Moschofilero

Vintage

- 2019

Date Tasted

Aug 2020

When to Drink

2020-2025

Average Price

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Links

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