



Paros White Oaked

Producer: Moraitis

Vintage: 2017

Tasting Notes: Flowery and citrus aromas along with notes of vanilla and dry nuts. Harmonious and oily, with a full body and a long lasting aromatic aftertaste. Fermentation in new French oak barrels for 5 months with regular stirring of its lees then 4 years in French oak barrels. Mountainous vineyards from the regions of Lefkes and Thapsana.

Appellation: PDO Paros

Wine Type: Dry White Wine

Grape Varietal: 100% Monemvassia (Mō-nem-vas-yá)

Farming: Handpicked, Vegan, Low Sulphites (less than 100g)

Alcohol: 13%

Acidity: 5.7

Residual Sugar: 1.55 g/L

pH: 3.35

Aged: 5 months in French oak

Food Pairing: Fatty fish, smoked gouda, and grilled pork with glazed carrots.

Aging Potential: 10 years

Serving Temperature: 50-55°F

Awards: 88 points Wine Advocate

Imported By: R&R Selections ~ Premier Greek Wine