



Paros White

Producer: Moraitis

Vintage: 2023

Tasting Notes: Pale white yellow color with green reflections. Pineapple and citrus aromas along with notes of white pepper. Rich body with crisp acidity and persistent finish. The vines are grown near the seaside and maceration and fermentation takes place at low temperature in stainless steel vats. Short aging on its lees. Full bodied on the palate with a crispy finish.

Appellation: PDO Paros

Wine Type: Dry White Wine

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

Soils: Sandy

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

Alcohol: 12.5%

Acidity: 6.1

Residual Sugar: 0.9 g/L

pH: 3.06

Food Pairing: Fish, seafood, and oysters and even Tex-mex and Thai cuisine. Great with Tortilla soup!

Serving Temperature: 53°F

Awards: 89pt RP



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