



Paros White Oaked

Producer: Moraitis

Vintage: 2021

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. Meticulously selected and harvested from well tendered, low yield vineyards. From this wine the quality character of Monemvassia grapes and Paros terroir truly emerge. Alcoholic fermentation and mellowing in new French oak barrels for 5 months with regular stirring of the fine lees.

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: 6

Residual Sugar: 0.9 g/L

pH: 3.15

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