

Fiche Technique

Wine name:	White on Grey	Vintage:	2022
Producer name:	Mitravelas Estate		
Classification:	P.G.I. Peloponnese		

Country of origin:	Greece		
District & region of origin:	Mantinia		
Grape varieties and %'s:	Moschofilero		
Soil type:	Sandy loam with good drainage		
Vineyard altitude:	650-700		
Vine density:	3500/ha		
Trellising/ pruning:	Double cordon trained vines		
Average yield hl/ ha:	90 hl/ha		
Vinification:	Cooling of the grapes before exploding, immediate collection of the wort and degreasing within 24 hours, then grafting with selected yeasts and fermentation under a controlled temperature of 15–16°C.		
maturation:	For 2 months in tanks		
Bottle ageing:	2-5 years		
Alcohol (%):	12,4	pH:	3,23
Total acidity:	5,47	Residual sugar (g/l):	1,00
Volatile acidity	0,27		
SO2 free	38,4	SO2 total	80



mitravelas

VITICULTURE SINCE 1828

Annual production (bottles):	20.000 bottles	Organic/biodynamic:	
-------------------------------------	----------------	----------------------------	--