

**TSELEPOS MANTINIA
BARREL-AGED 2003
Mantinia OPAP**

Vintage:	2003
Production:	5,000 bottles
Producer:	Ktima Tselepos Peloponnese
Wine maker:	Yiannis Tselepos
Varietal composition:	100% Moschofilero
Alcohol content:	13.5% vol
Vineyard:	The vineyard at Mantinia is composed of sandy-clay soils.
Yield:	70 hl per ha.
Harvesting:	Brix at harvest is 22.3; the grapes were hand-picked in the first half of October 2003.
Vinification:	Pre-fermentation maceration for 10 hours at 8C in stainless steel followed by 20 days fermentation at 13-15C with subsequent lees contact.
Cask composition and ageing:	4-5 months ageing in French oak barrels (new to 2 years old) before bottling 5/3/2004; released 13/5/2004.
Tasting note:	This wine has a flowery bouquet with violets, rose petals and citrus blossoms. Its flavours are balanced and full with discreet barrel presence.
Chemical analysis:	Wine pH 3.22 Total acidity 5.6g/l Residual sugar 2.3g/l
Recent distinctions:	Gold: Thessaloniki International Wine Competition 2004

