

**KTIMA TSELEPOS
MANTINIA 2005
Mantinia OPAP**

Vintage:	2005
Production:	200,000 bottles
Producer:	Ktima Tselepos Peloponnese
Wine maker:	Yiannis Tselepos
Varietal composition:	100% Moschofilero
Alcohol content:	12% vol
Vineyard:	The vineyard at Mantinia is composed of sand and clay.
Yield:	70 hl per ha.
Harvesting:	Brix at harvest 21; the grapes were hand-picked between 1-15 October 2005.
Vinification:	Pre-fermentation maceration for 10 hours at 8C, followed by 20 days fermentation in stainless steel tank at 13-15C.
Cask composition and ageing:	Lees contact for 20 days in 35% percentage. Bottled 9/12/05; released 12/12/05.
Tasting note:	This wine is delightfully fresh with delicate flower aromas of high intensity and a fruity aftertaste. Recommended drinking during first 15 months.
Chemical analysis:	Wine pH 3.07 Total acidity 6g/l (tartaric) Residual sugar .85g/l

