

MOSCHOPOLIS  
WINERY<sup>μ</sup>

# MOSCHOPOLIS

## Aiora White 2024

### Greece, Thessaloniki

moschopoliswines.gr  
@moschopolis.winery

## PRODUCER INFO

Founded in 2016, Moschopolis Winery started with the family-owned organic vineyard in Monopigado, Thessaloniki. Situated at 500m altitude with views of Mount Olympus, the vineyard has been active since 2001.

They now cultivate 19 hectares, focusing on native varieties like Mavrotragano, Xinomavro, Assyrtiko, Vidiano and Malagousia, alongside Syrah, Pinot Noir and Viognier. While most vineyards are estate-owned, they also work closely with trusted growers who follow their certified organic and regenerative farming principles, ensuring complete quality control.

Moschopolis is dedicated to organic, regenerative farming and a fully sustainable approach to winemaking, using 100% renewable energy with the goal of becoming carbon-free by the end of 2025. They implement innovative vine support systems to naturally protect against disease, while their low-intervention philosophy ensures each wine reflects its terroir and the unique character of the region.

## VITICULTURE

From a 15-year-old vineyard of 2.2 hectares planted at 150m asl in Mesimeri Thessaloniki. Guyot pruning. Yield: 30-40 hL/ha.

## WINEMAKING

Hand harvested. Pre-maceration for 6 hours. One part spontaneously fermented for 7-14 days at 17°C in stainless steel tanks and another for 30 days at 12-25°C in amphora. Malolactic fermentation. Aged for 4 months on lees with batonnage. Partly aged for 5 months in traditional Cretan amphora. Unfined, unfiltered.

## TASTING NOTES

Full of fresh aromas of pear, peach, lemon, lime, white citrus flowers, and green almond. Medium body, refreshing acidity and explosive aromatic intensity of peach, lemon, pear, citrus, lime and grapefruit.

## FOOD PAIRING

Super versatile, it will be perfect with anything from fried squid to roast chicken, as well as with stuffed tomatoes or sushi.



<b>APPELLATION</b>	Thessaloniki
<b>GRAPE VARIETIES</b>	45% Assyrtiko, 35% Malagousia, 20% Xinomavro
<b>WINEMAKER</b>	Theodoros Germanis, Dimitrios Paralidis, Aliko Germanis-Paralidis
<b>VITICULTURE</b>	Organic
<b>VEGETARIAN/VEGAN</b>	Vegan
<b>CLOSURE</b>	Cork
<b>ABV</b>	12%
<b>RESIDUAL SUGAR</b>	2 g/L
<b>ACIDITY</b>	5.8 g/L
<b>pH</b>	3.25
<b>SULPHITES</b>	67 mg/L



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