— ELEGANT — MOUHTARO RED DRY



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Mouhtaro

93 years ago, Muses Estate was the first winery to revive this variety, which is cultivated on sandy-loam soils, at an altitude of 450-550m.

INDIGENOUS VARIETY TERROIR WILD YEASTS

14% Vol.

750 ml



MOUHTARO RED DRY 100% MOUHTARO



SERVED BEST at 16-18° C



ALCOHOL 13%



SOIL Sandy loam to clay loam



VINEYARD SLOPE 3% -7%



PRODUCTION / STUMP 1.3 kg/stump

- WINE CATEGORY Red Dry
- GRAPE VARIETY 100% Mouhtaro
- GRAPE ORIGINATION Muses Valley, on the mountain of Helicon in Central Greece.
- INSPIRATION
 Our father, Athanasios Zacharias. He was the first who believed in this variety.
- CLIMATE
 The climate is characterized by mild,
 wet winters and dry summers, with
 long periods of sunshine.
- VINIFICATION Grapes are destemmed and left on skins in low temperature for four days (cold soak). Must is fermented for twenty days and wine continues maceration for another ten days.
- WINE CHARACTERISTICS Deep purple color, with aromas of ripe red fruits and spices, a full body, mild, silky tannins and a pronounced acidity.
- HARMONY Ideally suited to beef tartar, game, lamb, pasta in red sauce and yellow hard cheese.
- VINEYARD SLOPE
 The vineyards are located at an altitude between 450 and 550m and have a slope between 3 &7%



VINEYARD

The soil is fertile, with mixed composition ranging from sandy loam to clay loam thus offering the possibility of producing wines of exquisite quality and rich aromas. The microclimate of the region is characterized by cold winters and warm summers, while a small river called Permisos contributes to the existence of a mild continental climate.

VINE-GROWING

We cultivate our vines according to the principles of integrated agriculture which ensures protection for the environment, the consumer and the people working in the fields.

COMMENTS

The very rare red grape of Mouhtaro is grown exclusively in the area of Askri, at the foot of Helicon mountain, in Central Greece. Muses Estate was the first winery to revive this variety thanks to the efforts of Athanasios Zacharias.

AGING

Aged in 20% new 225lt and 300lt medium to medium-plus toasted French oak and the rest 80% in second and third years oak barrels for 12 months.

SUGGESTED DRINKING WINDOW It is recommended for long

maturation, beyond 10 years

Vegan: YES • Capsules: PVC Free • Closure: Natural Cork • Bottle: 750ml, 1.500ml, 3.000ml, 5.000ml & 9.000ml Vintage First Release: 1998 • Bottles / Case: 6 • Bottles / Pallet: 588 • Cases / Row in pallet: 7 • Rows / Pallet: 14



