



Troupis, Sweet Route Moschofilero 2017

(91)

The latest addition to the Troupis Moschofilero line-up is a late harvest wine which is also sun-dried. It is produced in 1300, 500 ml bottles. The wine matures in used Nevers oak. 10.5% abv, TA 9.1, pH 2.94, rs 113.9 g/l.

Pale lemon-gold in colour with a floral and honeyed nose along with notes of thyme and white pepper. Moderately sweet on the palate with fantastic acidity elevating complexity and the flavour's intensity. Persistent and long lemony finish.

Producer
Troupis

Region

- Peloponnese

Color / Type

- Sweet

Variety
Moschofilero

Vintage

- 2017

Date Tasted
Aug 2020

When to Drink
2020-2026

Average Price

Enjoyed the read? Don't miss our next article!

* indicates required

Email Address *

Select language *

I accept [terms of use](#) [1]

```
(function($) {window.fnames = new Array(); window.ftypes = new Array();fnames[0]='EMAIL';ftypes[0]='email';fnames[1]='FNAME';ftypes[1]='text';fnames[2]='LNAME';ftypes[2]='text';fnames[5]='MMERGE5';ftypes[5]='dropdown';}(jQuery));var $mcj = jQuery.noConflict(true);
```

Links

[1] <https://www.karakasis.mw/policy>