



SPIROPOULOS MANTINIA

SKU: GRSPM

The Spiropoulos family have been growing vineyards and making wine in the Peloponnese since the late 19th century. The original winery was built in 1890 on the plateau of Mantinia at 650 metres above sea level. The PDO Mantinia is responsible for some of the best white wines in Greece and is famous for the aromatic white grape Moschofilero, which forms the majority of the plantings here. Their vines are located in three separate zones: the Artemisio region, Zevgolatio, and the village of Agiorgitika. In the vineyard of Artemisio, in addition to Moschofilero, they also cultivate Syrah, Cabernet Sauvignon, Cabernet Franc, Merlot, Chardonnay and Sauvignon Blanc. All the Mantinia vineyards are organically cultivated, as are their vineyards in Ancient Nemea where they grow the Agiorgitiko variety and have a separate modern winery. A little more conventionally grown fruit is sourced from Corinth.

Konstantina Spiropoulos took over the running of the estate from her father Nonda in the last few years and has overseen an immediate uplift in quality, producing modern wines of freshness and purity.

