

MUSCAT de LIMNOS

The unique Aegean climate and the volcanic terrain of Lemnos give the aromatic variety of Moschato Alexandria a distinctive character that is reflected in this famous and pan-hellenic uniqueness of the island's sweet wine.

Variety: Moschato of Alexandria 100%

Serving Temperature: 8 ° C

Alcoholic Grade: 15% VOL

Ideal Combinations: dessert, fruit and sweets accompaniment.

Organoleptic Features: Gold-yellow and shiny colour. Strong grape aroma with fruity extensions of citrus, elegant aromas of conch fresh orange, and sweet apricot. Flavour of over fruit, honey and dried fruits with long aftertaste and good duration. Mouth of medium volume and tasteful elegance thanks to a light citrus peel bitter that balances the sweetness despite the slight lack of acidity.



1999: Silver Medal for the 1997 Harvest

2001: Gold medal for the 1999 Harvest

2003: Special Medal for the Harvest 2001

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2003: Special Medal for the Harvest 2001

2006: Silver Medal for the 2004 Harvest