TITAKIS
WINES
The ultimate **FABRIKA** *wine exberience!*

WINE SELLECTIONS (POUCH TAP)
SEMI-DRY MOSCATO White Wine

TECHNICAL FEATURES

Grape Variety	Moschato Spinas
Indication	Varietal Wine
Vintage	2025
Vineyard	Vineyards of the Heraklion region – Crete
Altitude	200-300m
Climate	Mediterranean (Dry, hot summer-cool and rainy winter)
Soil	Sandy clay Loam
Vinification	Fermentation takes place in stainless steel tanks at 14–16°C. The fermentation is stopped at 12 g/L of residual sugar.

TECHNICAL DATA

Alcohol (%vol)	12.40
pH	3,40-3,55
Total Acidity (gr/L)	5,5-6,50
Volatile Acidity (gr/L)	0,30-0,60
Residual Sugars (gr/L)	12
Total Sulfite (ppm)	160-200
Nutrition Declaration - Ingredients	
Pouch Tap Capacity	3 L
Pouch Tap /Box	4
Boxes/Palette	42

TASTING NOTES

- Bright pale yellow color with green highlights.
- On the nose, it is refined and elegant, expressing aromas of citrus fruits such as bitter orange, orange, and citron, complemented by notes of white flowers, notably jasmine.
- On the palate, it shows intensity with balanced acidity and an almost oily texture.
- It concludes with a pleasant, slightly sweet finish.

Kounavi-Heraklion-Crete
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