CHORTAIS
MERCOURI ESTATE

VINEYARDS
Wholly sustainable vineyards on the western coast of the Peloponnese, close to Ancient Olympia. 25-30 year old vines at an elevation of 30-40 meters.

SOIL
Sandy clay with limestone rocks

CLIMATE
A warm and temperate Mediterranean climate with an average temperature of 19C and rainfall of 505mm. Heated summers with mild winters. The vineyards benefit from the sea air and humidity.

TYPE :
RED DESSERT WINE

VARIETY :
55% MAVRODAPHNE
45% KORINTHIAKI
(CORINTH CURRANT)

PRODUCER :
MERCOURI ESTATE

ALCOHOLIC VOLUME (%) : 15

TOTAL ACIDITY
(GR ACETIC ACID / LT) : 7.2

RESIDUAL SUGAR (GR / LT) : 128

pH: 3.70

HARVEST
Mid-late September. Hand harvested.

VINIFICATION METHOD
Immediately after harvesting, the grapes laid out to semi-sun-dry, after which they are fermented and, at the right time, fermentation is interrupted with refrigeration. Five years of cask maturation, controlled oxidation and added bottle aging make for a wine with great character.

SERVING SUGGESTIONS
Pairs well with fruits, blue cheese (Roquefort etc.), chocolate cakes, apple / raspberry pies, tarte tatin.

TASTING CHARACTERISTICS:

Rich, velvety flavor

Nose full of caramel and chocolate

Harmonic and firmly structured with fine tannins

MERCOURI ESTATE

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