

COMA BERENICES MERCOURI ESTATE



TYPE :
WHITE WINE

CATEGORY :
P.G.I. ILIA

VARIETY :
100% VIOGNIER

PRODUCER :
MERCOURI ESTATE

ALCOHOLIC VOLUME (%) : 14

TOTAL ACIDITY
[GR ACETIC ACID / LT] : 5

RESIDUAL SUGAR [GR / LT] : 3

pH: 3.20

MERCOURI ESTATE

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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.

HARVEST

September-October, hand harvested

VINIFICATION METHOD

Harvested early in the morning. Fermented with fine lees and regular battonage in new casks.

SERVING SUGGESTIONS

Pairs well with fish and seafood, white meat dishes or red meat served with sweet or white sauce and cheeses. Serve at 12-14C.



TASTING CHARACTERISTICS:

Delicate bouquet and well defined scents of peach, bread and vanilla

Generous taste that lingers

