

# DAPHNE NERA MERCOURI ESTATE



TYPE :  
DRY RED WINE

CATEGORY :  
P.G.I. LETRINI

VARIETY :  
100% MAVRODAPHNI

PRODUCER :  
MERCOURI ESTATE

ALCOHOLIC VOLUME [%]: 13.5

TOTAL ACIDITY  
[ GR ACETIC ACID / LT ]: 5.1

RESIDUAL SUGAR [GR / LT]: 2.5

pH: 3.55

MERCOURI ESTATE

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## VINEYARDS

Wholly sustainable vineyards situated in Korakochori Ilias, on the western coast of the Peloponnese, close to Ancient Olympia.

## 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.

## VINIFICATION METHOD

Classic red vinification using selected yeasts and temperature control. Matured for 12 months in French oak casks.

## SERVING SUGGESTIONS

Pairs well with white meat, game, poultry, hard cheeses etc.



## TASTING CHARACTERISTICS:

Intense aromas of green pepper, tobacco and leather

