# LAMPADIAS MERCOURI ESTATE



TYPE:

**ROSE WINE** 

**CATEGORY**: P.G.I. ILIA

VARIETY: 60% AGIORGITIKO 40% SYRAH

PRODUCER:
MERCOURI ESTATE

ALCOHOLIC VOLUME (%): 13.5

TOTAL ACIDITY (GR ACETIC ACID / LT): 5.2

RESIDUAL SUGAR (GR / LT): 3

pH: 3.11

#### **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**

August, hand harvested

### **VINIFICATION METHOD**

Cold extraction and controlled low temp. fermentation with selected yeasts.

#### **SERVING SUGGESTIONS**

Pairs well with white meat, poultry, roasted and grilled fish, less greasy cheeses, salads etc.



# TASTING CHARACTERISTICS:

Distinct perfumes of cherry and rose

