

2014 BELVEDERE MERCOURI ESTATE



TYPE :
DESSERT WINE

VARIETY :
100% MALVASIA AROMATICA

PRODUCER :
MERCOURI ESTATE

ALCOHOLIC VOLUME [%]: 13.5

TOTAL ACIDITY
[GR ACETIC ACID / LT]: 6.1

RESIDUAL SUGAR [GR / LT]: 90

pH: 3.25

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, hand harvested

VINIFICATION METHOD

Upon harvest, the grapes are dried in the sun for approximately 5-8 days before fermentation takes place under strict temperature control. The liquid is aged for 12 months in new French Vosges casks. The final result is a naturally sweet, golden-orange wine.

SERVING SUGGESTIONS

Pairs well with simple fish dishes, spaghetti, tagliatelle, octopus salad and desserts.



TASTING CHARACTERISTICS:

Velvet touch, thick with duration

Complicated with a good balance of sweetness, acidity and alcohol

Long, fruity finish

