

# 2018 FOLOI MERCOURI ESTATE



TYPE :  
WHITE WINE

CATEGORY :  
P.G.I. PELOPONNESE

VARIETY :  
90% RED RODITIS  
10% VIOGNIER

PRODUCER :  
MERCOURI ESTATE

ALCOHOLIC VOLUME [%]: 13

TOTAL ACIDITY  
[ GR ACETIC ACID / LT ]: 6.0

RESIDUAL SUGAR [GR / LT]: 2

pH: 3.18

SERVING TEMP :  
10-12C

MERCOURI ESTATE

KORAKOCHORI, 27100  
PYRGOS, GREECE  
T. +30 2621 041601  
MERCOURI@OTENET.GR

WWW.MERCOURI.GR

## VINEYARDS

Wholly sustainable vineyards in the highlands of Ilia and on the hillsides of Aigion in an area legendary for its aromatic wines. 25-40 year old vines at an elevation of 450-650 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.

## HARVEST

Mid-late September. Hand harvested.

## VINIFICATION METHOD

White vinification in low temperatures, with selected yeasts. Fermented with lees.

## AWARDS

2017 - Decanter World Wine Awards, UK  
"Foloi" 2016: Bronze  
2015 - The Balkans IWC, Bulgaria  
"Foloi" 2014: Silver  
2015 - Decanter World Wine Awards, UK  
"Foloi" 2014: Commended  
2014 - Decanter World Wine Awards, UK  
"Foloi" 2013: Bronze

## SERVING SUGGESTIONS

Pairs well with fish and seafood, white meat dishes or red meat dishes served with sweet or white sauce, cheese and fruits.



## TASTING CHARACTERISTICS:

Delicate bouquet with well defined scents of citrus, flowers, fruits and vanilla

Lingering, generous taste

