

# 2015 FOLOI FUMÉ MERCOURI ESTATE



TYPE :  
WHITE WINE

CATEGORY :  
P.G.I. PISATIS

VARIETY :  
100% RED RODITIS

PRODUCER :  
MERCOURI ESTATE

ALCOHOLIC VOLUME [%]: 13.5

TOTAL ACIDITY  
[ GR ACETIC ACID / LT ]: 5.3

RESIDUAL SUGAR [GR / LT]: 2.5

pH: 3.0

SERVING TEMP :  
12-14C

MERCOURI ESTATE

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## VINEYARDS

Wholly sustainable vineyards in the highlands of Ilia, in the Mount Foloi region of the Western Peloponnese. 40 year old vines at an elevation of 450-650m.

## 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. Matured for six months in new French casks. Aging potential of 1-2 years.

## AWARDS

2014 - The Balkans IWC, Bulgaria  
"Foloi Fume" 2013: Silver  
2004 - Concours Int. Du Vin, Thessaloniki  
"Foloi Fume" 2003: Silver

## 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

