

2017 ESTATE RED MERCOURI ESTATE



TYPE :
DRY RED WINE

VARIETY :
85% REFOSCO
15% MAVRODAPHNE

PRODUCER :
MERCOURI ESTATE

ALCOHOLIC VOLUME [%]: 13.5

TOTAL ACIDITY
[GR ACETIC ACID / LT]: 5.5

RESIDUAL SUGAR [GR / LT]: 3

pH: 3.60

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

Mid-late September. Hand harvested.

VINIFICATION METHOD

Classic red vinification. Prior to bottling, the new wine matures in oak casks in the estates underground cellars. This takes place over 12 months in French oak. The wine matures further in the bottle for several months before it is deemed ready for distribution.

SERVING SUGGESTIONS

Pairs well with roasted red and white meat, hard cheeses.



TASTING CHARACTERISTICS:

Fruity bouquet with fragrant overtones of chocolate and caramel

Undertones of vanilla and cinnamon

Fine tannins and velvety richness

