

KALLISTO MERCOURI ESTATE



TYPE :
DRY WHITE WINE

CATEGORY :
P.G.I. ILIA

VARIETY :
80% ASSYRTIKO
20% ROBOLA

PRODUCER :
MERCOURI ESTATE

ALCOHOLIC VOLUME [%]: 13

TOTAL ACIDITY
[GR ACETIC ACID / LT]: 5.8

RESIDUAL SUGAR [GR / LT]: 2.4

pH: 3.11

SERVING TEMP :
10-12C

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

White vinification in controlled low temp., using selected yeast. "Sur lie" after skin contact. Aging potential of 2 years.

AWARDS

2015- Decanter World Wine Awards, UK
"Kallisto" 2014: Bronze
2015 - Teksom Wine Competition, USA
"Kallisto" 2013: Bronze
2014 - Berliner Wine Trophy, Germany
"Kallisto" 2013: Gold
2014 - Asia Wine Trophy, Germany
"Kallisto" 2013: Silver
2013 - Decanter World Wine Awards, UK
"Kallisto" 2012: Commended

SERVING SUGGESTIONS

Pairs well with fish and seafood, white meat dishes or red meat served with sweet or white sauce and cheeses (including blue cheeses).



TASTING CHARACTERISTICS:

Light, freshly grated lemon and citrus aromas

Equilibrated and generous taste with secondary aromas of pear

