



ANTARES

RED DRY WINE

Protected Geographical Indication "Iliá"

V I N T A G E 2 0 1 0

A product of good agricultural practice

Producer:

MERCOURI ESTATE S.A, Korakochori Ilias, GR-271 00, Greece
Tel. No: +30 26210 41601, Fax No: +30 26210 41901,
e-mail: mercouri@otenet.gr, website: www.mercouri.gr

Varietal composition:

60% Avgoustiatis - 40% Mourvedre

Place of production:

Mercouri Estate's vineyards on the western coast of the Peloponnese, near Ancient Olympia

Method of production:

Classic red vinification with selected yeasts and temperature control

2010 production:

8,000 bottles

Colour:

Intense, deep, velvet red

Aromas:

A wine with a generous bouquet of leather and pepper, in harmony with the cinnamon and the vanilla of the oak wood. Its taste is strong and pleasant with fine tannins.

Goes well with:

Roasted red and white meat, poultry, hard cheeses, etc.

Chemical analysis:

Alcohol content : 13.0 % vol.
pH : 3.52
Total acidity : 5.4 g/l
Residual sugar : 2.0 g/l

Maturing period:

12 months in french oak casks (Allier, Never, Vosges) of 2nd, 3rd and 4th use

Ageing potential:

More than 10 years

Recent distinctions:

2010

- CONCOURS INTERNATIONAL DU VIN, Thessalonique "Antares" 2004: Gold

2007

- DECANTER WORLD WINE AWARDS, U.K. "Antares" 2003: Silver
- GOURMET PRIZES, Greece "Antares" 2003: Distinction

2006

- CONCOURS INTERNATIONAL DU VIN, Thessalonique 2003 vintage: Silver medal
- PROWEIN 2006: "Anything but Chardonnay" "Antares" 2003: ★★
- DECANTER WORLD WINE AWARDS, U.K. "Antares" 2003: Commended

Bottling:

750 ml bottles

OLD VINTAGES:

2006, 2005, 2004, 2003, 2001

