



## ANTARES

RED DRY WINE

*Protected Geographical Indication "Ilia"*

V I N T A G E 2 0 1 1

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

**2011 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 : 3.64  
Total acidity : 4.8 g/l  
Residual sugar : 1.5 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
- 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

