

ANTARES Regional wine (VDP) of Ilia

DRY RED WINE

VINTAGE 2004

A product of good agricultural practice

Producer:

MERCOURI ESTATE S.A, Korakochori Ilias, GR-27I 00, Greece Tel. No: +30 262I0 4I60I, Fax No: +30 262I0 4I90I, e-mail: mercouri@otenet.gr, website: www.mercouri.gr

Varietal composition: Avgoustiatis - Mourvedre

Place of production: Mercouri Estate's vineyards on the western coast of the

Peloponnese, near Ancient Olympia

Method of production: Classic red vinification. Prior to bottling, the new wine

matures in oak casks in the estate's underground cellars. The wine will mature further in the bottle for several

months, before distribution.

2004 production: 8,200 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, game, poultry, hard cheeses,

etc.

Chemical analysis: Alcohol content: 13.2 % by vol.

pH : 3.55 Total acidity : 5.4 g/l Residual sugar : 2 g/l

Maturing period: 12 months in french oak casks (Allier, Never, Vosges)

Ageing potential: More than 10 years

Recent distinctions: 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

2004

• THE INTERNATIONAL WINE & SPIRIT COMPETITION,

London

2001 vintage: commended



OLD VINTAGES: 2003, 2001