



BELVEDERE

NATURAL SWEET WHITE WINE

VINTAGE 2012

A product of good agricultural practice

Producer:

MERCOURI ESTATE S.A, Korakochori Ilias, GR-271 00, Greece
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Varietal composition:

Malvasia Aromatica

Place of production:

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

Method of production:

After harvest the grapes dry in the sun for approximately 5-8 days, before fermentation. It is a natural sweet wine, fermented under strict temperature control and aged for 12 months in new french Vosges casks.

2012 production:

1,000 bottles

Colour:

Golden with orange sheen

Aromas:

Intense varietal and honey aromas

Taste:

Velvet touch, quite thick with duration. Complicated, with a very good balance of sweetness, acidity and alcohol and a long fruity finish.

Served:

Cold at 8-10° C

Chemical analysis:

Alcohol content : 13.5 % vol.
pH : 3.70
Total acidity : 6.8 g/l
Residual sugar : 100 g/l

Ageing potential:

At least 4 to 5 years

Packing:

500 ml bottles

Recent distinctions:

2014

- I.W.C., MUNDUS VINI, Germany
"Belvedere" 2011: Gold

2011

- I.W.C., MUNDUS VINI, Germany
"Belvedere" 2008: Gold

2009

- GOURMET AWARDS, Greece
"Belvedere" 2006: Wine of the Year



OLD VINTAGES:

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