



DAPHNE NERA

RED DRY WINE

Protected Geographical Indication "Letrini"



V I N T A G E 2 0 1 4

Exploratory vinification

A product of good agricultural practice

Producer:

MERCOURI ESTATE S.A, Korakochori Ilias, GR-271 31, Greece
Tel. No: +30 26210 41601, Fax No: +30 26210 41901,
e-mail: mercouri@otenet.gr, website: www.mercouri.gr

Varietal composition:

100% Mavrodaphni

Place of production:

A selected Mercouri Estate vineyard at Korakochori Ilias, on the western coast of the Peloponnese

Method of production:

Classic red vinification using selected yeasts and temperature control

2014 production:

1,800 bottles

Colour:

Bright purple

Aromas:

Intense aromas of green pepper, tobacco and leather.

Goes well with:

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

Chemical analysis:

Alcohol content : 13.5 % vol.
pH : 3.55
Total acidity : 5.1 g/l
Residual sugar : 2.5 g/l

Maturing period:

12 months in french oak casks

Ageing potential:

5-8 years

Certified by:

Cmi

Bottling:

750 ml bottles

OLD VINTAGES:

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