



## Domaine Mercouri Cava Red

Grape Varieties:	Refosco Mercouri, Refosco del Penduncolo Rosso, Mavrodaphne
Place of Production:	All grapes are estate grown and are from the Korakohori Ilias area near Ancient Olympia on the western coast of the Peloponnese
Vineyard characteristics:	<p>Refosco Mercouri is a non-grafted and non-irrigated variety that was planted in the estate's vineyards in 1875.</p> <p>Refosco del Penduncolo Rosso is the same variety that is grown in Italy's Friuli area and was planted at the estate's vineyards in 1990.</p> <p>Mavrodaphne, an indigenous Greek grape variety, was also planted in the vineyards in 1990.</p>
Method of Production:	The wine undergoes classic red wine Vinification with the use of various yeasts. The wine is then aged for one year in 225 liter French oak casks in the estate's underground cellars. Once the wine is bottled, it is aged another 20 months prior to release.
Cask Composition:	50% new Atelier casks and 50% 2 <sup>nd</sup> year Atelier casks
Annual Production:	Approximately 6,500 750ml bottles.
Tasting Notes:	Deep red color with a fruity bouquet with notes of chocolate, caramel, tobacco, cinnamon and vanilla. This wine is medium to full bodied with medium tannins, medium acidity and a long and pleasant finish. This wine has the ability for at least 10 years.
Chemical Analysis:	Alcohol Content: 13%, pH: 3.82, Total Acidity: 5.2g/l, Residual Sugar: 1-2 g/l
Food pairing suggestions:	Hearty red meats, game, poultry, hard cheeses and bitter chocolate.

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