



# DOMAINE MERCOURI

RED DRY WINE

*Protected Geographical Indication "Letrini"*

**V I N T A G E 2 0 1 2**

**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:**

85% Refosco, 15% Mavrodaphne

**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 it is ready for distribution.

**2012 production:**

50,000 bottles

**Colour:**

Deep red

**Aromas:**

A wine of fruity bouquet with fragrant overtones of chocolate and caramel, in harmony with the cinnamon and the vanilla of the oak wood. Its taste is structured with fine tannins and the velvety richness of Mavrodaphne.

**Goes well with:**

Roasted red and white meat, poultry, hard cheese etc.

**Chemical analysis:**

Alcohol content : 13.5 % vol.  
pH : 3.60  
Total acidity : 5.9 g/l  
Residual sugar : 2.0 g/l

**Maturing period:**

12 months in french oak casks (mostly Allier) of 2nd, 3rd and 4th use

**Ageing potential:**

5-8 Years

**Recent distinctions:**

**2014**

- DECANTER WORLD WINE AWARDS, U.K.  
"Domaine Mercouri" 2010: Bronze

**2013**

- I.W.C. MUNDUS VINI, Germany  
"Domaine Mercouri" 2009: Gold

**2012**

- DECANTER WORLD WINE AWARDS, U.K.  
"Domaine Mercouri" 2008: Silver

**Bottling:**

750 ml, 375 ml, 1.5 L and 3.0 L bottles

**OLD VINTAGES:**

2009, 2006, 2005, 2004, 2003, 2001, 2000, 1999, 1997