



DOMAINE MERCOURI

RED DRY WINE

Protected Geographical Indication "Letrini"

V I N T A G E 2 0 0 7

A product of good agricultural practice

Producer:

MERCOURI ESTATE S.A, Korakochoi 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:

Refosco, 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.

2007 production:

70.000 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 : 13.0 % by vol.
pH : 3.60
Total acidity : 5.1 g/l
Residual sugar : 3.5 g/l

Maturing period:

12 months in french oak casks (mostly Allier)

Ageing potential:

5-8 Years

Recent distinctions:

2011

• CONCOURS INTERNATIONAL DU VIN, Thessalonique
"Domaine Mercouri" 2011: Silver medal

2010

• INTERNATIONAL WINE COMPETITION MONDE
SELECTION, Belgium
"Domaine Mercouri" 2010: Silver medal

2009

• INTERNATIONAL WINE & SPIRIT COMPETITION - U.K.
"Domaine Mercouri" 2009: Bronze medal



OLD VINTAGES:

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