



FOLOI

DRY WHITE WINE

Protected Geographical Indication "Peloponnese"

V I N T A G E 2 0 1 4

Producer:

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

90% Red Roditis, 10% Viognier

Place of production:

Selected vineyards on the highlands of the Prefecture of Iliia in the Mount Foloji region (alt.450-650 m. above the sea level) and on the hillsides of Aigion and Northern Peloponnese, an area famous in Greek mythology for its aromatic wines.

Method of production:

White vinification in low temperatures, using selected yeast

2014 production:

40,000 bottles

Colour:

Crystal-clear yellow-green colour

Aromas:

Delicate bouquet and well defined scents of citrus flowers and fruits. Generous fresh taste that lingers.

Goes well with:

Fish and seafood, white meat dishes or red meat dishes served with sweet or white sauce, cheese and fruits. Served at 12-14° C.

Chemical analysis:

Alcohol content : 13.0 % vol.
pH : 3.11
Total acidity : 5.5 g/l
Residual sugar : 3.0 g/l

Ageing potential:

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Recent distinctions:

2014

- DECANTER WORLD WINE AWARDS, U.K.
"Foloji" 2013: Bronze

2012

- DECANTER WORLD WINE AWARDS, U.K.
"Foloji" 2011: Commended
- THE BALKANS I.W.C., Bulgaria
"Foloji" 2011: Bronze

2011

- CONCOURS INTERNATIONAL DU VIN, Salonica
"Foloji" 2010: Gold

Bottling:

750 ml and 375 ml bottles

OLD VINTAGES:

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