



DOMAINE MERCOURI

RED DRY WINE

Protected Geographical Indication "Letrini"

V I N T A G E 2 0 1 0

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.

2010 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 : 3.58
Total acidity : 4.6 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:

2013

- INTERNATIONAL WINE COMPETITION MUNDUS VINI, Germany
"Domaine Mercouri" 2009: Gold medal

2012

- DECANTER WORLD WINE AWARDS, Belgium
"Domaine Mercouri" 2008: Silver medal

2011

- CONCOURS INTERNATIONAL DU VIN, Thessalonique
"Domaine Mercouri" 2001: Silver medal

Bottling:

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

OLD VINTAGES:

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