



DOMAINE MERCOURI

Regional Wine (VDP) of Letrina

DRY RED WINE

V I N T A G E 2 0 0 4

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:

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.

2004 production:

60,000 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, game, poultry, hard cheese, bitter chocolate etc.

Chemical analysis:

Alcohol content: 13.0 % by vol.
pH : 3.70
Total acidity : 5 g/l
Residual sugar : 2.5 g/l

Maturing period:

12 months in french oak casks (mostly Allier)

Ageing potential:

5-8 Years

Recent distinctions:

- 2006**
- STARWINE INTERNATIONAL WINE COMPETITION, 2003 vintage: silver medal
- 2005**
- CONCOURS INTERNATIONAL DU VIN, Thessalonique 2001 vintage: silver medal
 - PROWEIN 2005: GEWINNER DER VERKOSTUNG, Germany 2002 vintage: ★★
- 2004**
- CONCOURS INTERNATIONAL DU VIN, Thessalonique 2001 vintage: silver medal
 - MONDE SELECTION, Brussels 2001 vintage: bronze medal
- Packing:** Bottles of 750 ml, 375ml, 1.5 L (Magnum)



OLD VINTAGES:

2003, 2001, 2000, 1999