

THE MERCOURI ESTATE AND ITS PRODUCTS



*Κτήμα,
Μερκουρή*

The History

The Mercouri Estate is located in the Western Peloponnese on the plateau of the Ichthis peninsula near the village of Korakochori (“the place of the crow”), 2 km from Katakalo, 12 km from Pyrgos and 32 km from Ancient Olympia. The estate is extensive with over 150 years of history in the production of wine, olive oil and in the olden days, Corinthian grapes (or currants). It belongs to the Mercouri family who have roots in the Peloponnese and all over the continent; a family with a variety of interests, but a particular love of the earth. The estate was founded in 1864 when Theodoros Mercouri, a cosmopolitan and successful businessman with interests in Northern Italy but mainly in Alexandria (Egypt), bought land that would eventually become the Mercouri Estate. There followed a few years later the planting of the first vineyard with Refosco grapes that were imported from Northern Italy. In the late 19th century, wine from the estate was exported to other parts of Europe. Traditional ships of the day landed in the small private bay beside the estate to collect red wine in oak barrels, with the port of Trieste as their destination. At the same time, the estate, quickly become renowned in Ilia, supplying the surrounding region for many decades with the Refosco grape, or the “Mercouri” as it became locally known. In 1930, Leonidas Mercouri developed a modern wine production facility for the day, with underground cellars for approximately 300 tonnes of wine that remained in use up until 1960. Since 1987, the 3rd and 4th generation of the family began a new, more systematic effort to revitalise the winemaking activities with the production of more standardised wines. Work was undertaken to reconstruct properties, wine production premises were modernised and extended and the vineyards were replanted, while in 1992 the Mercouri Estate became a private family limited company. Today the company, Mercouri Estate AE is operated by brothers Vassilis and Christos Kanellakopoulos, the 4th generation of the family.

The Estate Vineyards

Today the estate vineyards are located beside the family residence and in two nearby locations, with a total area of approximately 180 acres. The land and the climate are particularly well-suited for the production of high-quality wines.

The estate grows more than 15 varieties of grape of both Greek and international origin, from which the wines are produced. These are:

1. The traditional estate red Refosco in three styles: Refosco Mercouri, Refosco dal Peduncolo Rosso and Refosco Faendis. This variety is Italian in origin, but it is also found in France under the name Mondeuse Noir, and in Dalmatia and elsewhere.
2. The essential Greek red varieties Mavrodaphne, Agiorgitiko and Avgoustiatis.
3. The French origin red varieties Merlot, Syrah, Mourvedre and Grenache rouge and the Italian Sangiovese and Negroamaro.
4. The important Greek white varieties Asyrtiko and Robola, and
5. The French whites Viognier and Pinot Gris and the Italian Ribolla Gialla and Malvasia Aromatica.

Our products

Mercouri Estate - *Regional Dry Red Wine of Letrina.*

This constitutes the basic wine of the company. It is produced using Refosco and Mavrodaphne grapes. It is distinguished by its deep red colour, the perfumes of red fruits, with hints of chocolate and coffee, in harmony with the vanilla and cinnamon from the wood. With a medium, but structured body, and full, but fine tannins, the wine goes well with roasted red and white meats, casseroles with tomato sauce and with hard cheeses. The wines that are distributed have been matured for 10-12 months in French oak barrels and have rested for at least 6 months in the bottle. The annual production is approximately 80,000 bottles and the wine can be kept for 6-8 years.

Mercouri Estate Cava - *Regional Dry Red Wine of Letrina.*

The Mercouri Estate Cava represents a development of the Mercouri Estate wine. With a strict varietal composition: 80% Refosco dal Peduncolo Rosso and 20% Mavrodaphne, the wine is produced from selected grapes that come from the best viticulture of the property and constitutes the best representation of our red wines. The wines that are sold have been matured for 18 months in new Berthomieu and Ermitage French barrels and have rested for at least 12 months in the bottle. 8,400 bottles are produced each year and the wine is distinguished by its deep red colour, the perfumes of red fruits with hints of chocolate, mature plum, smoke and also leather in a harmonious combination with the aromas of vanilla and cinnamon from the barrel. The wine will excellently accompany roasted red and white meats, casseroles, game and hard cheeses. Ageing potential is in excess of 10 years.

Antares - *Regional Dry Red Wine from Ilia.*

The Antares completes the range of red wines from our company. With a different varietal composition (Avgoustatis and Mourvedre) and a different character, it is distinguished by its intense deep velvet red colour, and its rich bouquet of flowers with perfumes of pepper and violet in harmony with the vanilla from the oak barrel. "Sweet" to begin with, with subtle tannins, it has a medium body and a lasting aftertaste. It accompanies red and white roasted meats, game, poultry and hard cheeses. The annual production is 14,500 bottles and has an ageing potential of 8-10 years.

Foloi - *Regional Dry White Wine of Pisatis.*

This is the main white wine of the estate. It is produced using (90%) red Roditis grapes from higher elevation vineyards and (10%) Viognier grapes. With a crystal-clear yellow-green colour and intense perfumes from the flowers of citrus fruits, green apples and light peaches, it goes well with fish and shellfish, white meats and meats with sweet or creamy sauces, pastas, cheeses (even Roquefort) and fruits. Annual production is approximately 40,000 bottles.

Foloi Fumé - *Regional Dry White Wine of Pisatis.*

The Foloi Fumé is produced using 100% red Roditis grapes from higher elevation vineyards and completes her alcoholic fermentation with the lees in new French oak Allier barrels, where it remains for 9 months. It has distinct perfumes of peach, pineapple and melon harmoniously tied up with the perfumes of the wood and goes well with fish and shellfish, white meats with sweet or creamy sauces, pastas, cheeses and fruits. Annual production is approximately 3,000 bottles with an ageing potential of 1-2 years.

Coma Berenices - Regional Dry White Wine of Iliia.

The Coma Berenices supplements the line of white wines from our estate. Using a single variety of grape (100% Viognier), after the vinification process and a period of 3 months in new French Berthomieu barrels, the wine has a sparkling golden-yellow colour and gives out aromas of peach and bread with a vanilla background from the barrels. The wine has a rich flavour and a firm aftertaste. It goes very well with fish and seafood, white meats and red meats served with sweet and creamy sauces and cheeses. Annual production is 2,000 bottles and the wine can be aged for 1-2 years.

Kallisto - Regional Dry White Wine of Iliia.

With a different varietal composition (Asyrtiko and Robola), and with bright and light yellow nuances in colour, this wine gives forth perfumes of citrus fruits (citron and fresh lemon) and has a flavour of "heat" balanced with hints of pear in the aftertaste. It can accompany fish and shellfish, white or red meats served with sweet or creamy sauces, cheeses and fruits. Annual production is 2,000 bottles.

Lampadias - Regional Dry Rose Wine. (0.5 L)

The Lampadias is the rose wine of the estate. With a bright rose colour and discrete but distinct perfumes of cherry and rosewater, in an exceptional combination of wealth and vitality, it presents the best characteristics of varietal composition (Grenache rouge and Sangiovese) and terroir. It accompanies white meats, poultry, roasted fish, salads, less greasy cheeses and, in general, most summertime dishes. Annual production is 3,500 bottles.

Belvedere - White, Naturally Sweet Wine.

The sweet wine Belvedere is naturally produced using sun-cured grapes of a variety called Malvasia Aromatica. The alcoholic fermentation is interrupted at the desired point with refrigeration and, afterwards the wine matures for one year in new French Vosges oak barrels. With a golden blond colour and orange highlights and with a prolific presence of bergamot, orange peel and honey it constitutes an impressive dessert wine. Annual production is just 400 bottles with the possibility of keeping the wine for at least 4 to 5 years.

Chortais - Sweet, Aged Red Wine.

The sweet, aged red dessert wine Chortais is produced using sun-cured grapes of varieties Mavrodaphne and Corinth Currant in which the fermentation process has been interrupted at a suitable time for the addition of alcohol. Afterwards the wine is transferred into French oak barrels where it matures for 5 years before it is bottled. It has a brilliant ruby colour, with indications of its ageing and a flavour that is rich and velvety, with perfumes of chocolate, plum and caramel to the fore. Solid and harmoniously structured the wine is full-bodied with delicate tannins and a lasting aftertaste of hazelnut and chocolate. Annual production is approximately 1,000 bottles. Sugars are 110 g/l. Its ageing potential is more than 15 years.

Domaine Mercouri - Extra Virgin Natural Cold-Pressed Olive Oil. (0.5 L)

Apart from quality wines, the other arm of production on the estate is in the making of olive oil. The oil is made from olives of a superior Greek quality (Koroneiki) and the privately-owned olive groves on the estate are over 100 years old. The oil is distinguished by its exceptional quality and aromatic and tasty character. It has a gentle golden-green colour with intensely fruity perfumes of ripe pear, sage and oleander. It is flavour balanced, yet ripe and generous with a total acidity (in oleic acid) of less than 0.40%. It is the end product of diligent cultivation, harvesting and extraction procedures, and a love of the earth which yields it.

Most of the products have repeatedly won awards in international reports and competitions.

Tourist Services

In addition to the production of wines and olive oil, the Mercouri Estate is also active in the tourism sector, welcoming large and small parties of friends of nature and wine. Tours allow for the possibility to visit the wine production facilities, vineyards and olive groves of the estate, as well as the small folklore museum which houses a collection of old rural tools and instruments. Guests are also permitted to walk among the trees and to the beach and come into contact with the beautiful nature that surrounds the estate. Tours end with a sampling of products from our estate under old pine trees, with views to the Ionian Sea and the island of Zante. Before departure, guests have the possibility to purchase estate products at special prices.

The wine production facility, the vineyards and in general all of the buildings on the Mercouri Estate are open each day (except Sundays) between the hours of 09.00 and 15.00. Please call 26210 41601 in advance for details.

Purchasing products

Mercouri Estate wines are sold in the Greek market through the same company Mercouri Estate AE, GENKA COMMERCIAL S.A, (210 5278500) that supplies wine cellars, restaurants, bars etc throughout Greece, and the chain of supermarkets A-B VASILOPOULOS S.A. Since 1993, part of our production (today approximately 30%) is exported to America and Canada and various countries in Europe, especially Austria, Belgium, France, Germany, Switzerland, Cyprus, Great Britain and Holland.

Contact details

Mercouri Estate AE
Korakochori Ilias
Tel: +30 26210 41601
Fax: +30 26210 41901
GR – 27100 Greece
e-mail: mercouri@otenet.gr
website: www.mercouri.gr

Where exactly is the Mercouri Estate?

Input this into your web-browser and see! (A Google Map will appear in 10 seconds).

<http://tiny.cc/cXegk>



DOMAINE MERCOURI Regional Wine (VDP) of Letrina

DRY RED WINE

V I N T A G E 2 0 0 7

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.

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:

2009

- INTERNATIONAL WINE & SPIRIT COMPETITION - U.K.
"Domaine Mercouri" 2006: Bronze medal

2008

- CONCOURS INTERNATIONAL DU VIN, Thessalonique
"Domaine Mercouri" 2005: Silver medal
- GOURMET AWARDS, Greece
"Domaine Mercouri" 2005: Dinstinction

2006

- STARWINE INTERNATIONAL WINE COMPETITION - USA
"Domaine Mercouri" 2003: Silver medal



OLD VINTAGES:

2005, 2004, 2003, 2001, 2000, 1999



DOMAINE MERCOURI "CAVA" Regional Wine (VDP) of Letrina

RED DRY WINE

V I N T A G E 2 0 0 6

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:

80% Refosco dal peduncolo rosso, 20% Mavrodaphne

Place of production:

Mercouri Estate's vineyards at Korakochori Ilias near Ancient Olympia, on the western coast of the Peloponnese

Characteristics of vineyards:

Refosco d.p.Rosso: grafted on SO4, planted in 1990.
Mavrodaphne: grafted on 110R, planted in 1990.

Method of production:

Classic red vinification with selected yeasts and temperature control.

Cask composition:

1/3 Allier, 1/3 Never, 1/3 Vosges, new.

2006 production:

8,400 bottles

Colour:

Deep red

Aromas:

A red fruity bouquet with fragrant overtones of chocolate, caramel and tobacco, in harmony with the cinnamon and the vanilla of the oak.

Goes well with:

Roasted red and white meat, game, poultry, hard cheese, bitter chocolate etc.

Chemical analysis:

Alcohol content : 13.5 % by vol.
pH : 3.55
Total acidity : 5.3 g/l
Residual sugar : 2.0 g/l

Maturing period:

18 months in french oak casks

Ageing potential:

More than 10 years

Recent distinctions:

2009

- CONCOURS INTERNATIONAL DU VIN, Thessalonique "Domaine Mercouri Cava" 2004: Silver medal
- CONCOURS MONDIAL, Belgium "Domaine Mercouri Cava" 2004: Silver medal
- VERONAFIERE, Italy "Domaine Mercouri Cava" 2004: Gran Menzione
- GOURMET AWARDS, Greece "Domaine Mercouri Cava" 2004: Wine of the Year

2008

- CONCOURS INTERNATIONAL DU VIN, Thessalonique "Domaine Mercouri Cava" 2004: Silver medal

2007

- DECANTER WORLD WINE AWARDS, U.K. "Domaine Mercouri Cava" 2003: Silver
- CHALLENGE INTERNATIONAL DU VIN, France "Domaine Mercouri Cava" 2003: Silver
- CONCORSO ENOLOGICO INTERNAZIONALE, VINITALY "Domaine Mercouri Cava" 2003: Diploma di Gran Menzione



OLD VINTAGES:

2002, 2003, 2004



TARES Regional wine (VDP) of Ilia

D R Y R E D W I N E

V I N T A G E 2 0 0 6

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:

Avgoustiatis - Mourvedre

Place of production:

Mercouri Estate's vineyards on the western coast of the Peloponnese, near Ancient Olympia

Method of production:

Classic red vinification with selected yeasts and temperature control

2006 production:

8,400 bottles

Colour:

Intense, deep, velvet red

Aromas:

A wine with a generous bouquet of leather and pepper, in harmony with the cinnamon and the vanilla of the oak wood. Its taste is strong and pleasant with fine tannins.

Goes well with:

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

Chemical analysis:

Alcohol content : 13,0 % by vol.
pH : 3,45
Total acidity : 5,4 g/l
Residual sugar : 3,0 g/l

Maturing period:

12 months in french oak casks (Allier, Never, Vosges)

Ageing potential:

More than 10 years

Recent distinctions:

2007

- DECANTER WORLD WINE AWARDS, U.K.
"Antares" 2003: Silver
- ΒΡΑΒΕΙΑ GOURMET, Ελλάδα
"Antares" 2003: Distinction

2006

- CONCOURS INTERNATIONAL DU VIN, Thessalonique
2003 vintage: Silver medal
- PROWEIN 2006: "Anything but Chardonnay"
"Antares" 2003: ★★
- DECANTER WORLD WINE AWARDS, U.K.
"Antares" 2003: Commended

2004

- THE INTERNATIONAL WINE & SPIRIT COMPETITION,
London
"Antares" 2001: Commended

OLD VINTAGES:

2003,2001



LAMPADIAS Regional wine (VDP) of Iliia

DRY ROSE WINE



V I N T A G E 2 0 0 9

A product of good agricultural practice

Producer:

MERCOURI ESTATE S.A, Korakochori Iliias, 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:

Grenache rouge, Syrah

Place of production:

Mercouri Estate's vineyards on the western coast of the Peloponnese, near Ancient Olympia

Method of production:

Cold extraction and fermentation in low temperatures using selected yeasts.

2009 production:

2,800 bottles

Colour:

Bright rose

Aromas:

Distinctive varietal and fermentation aromas in a excellent combination

Goes well with:

White meat, poultry, roasted fish, salads etc.

Chemical analysis:

Alcohol content : 12.5 % by vol.
pH : 3.25
Total acidity : 5.6 g/l
Residual sugar : 3.5 g/l

Ageing potential:

1-2 years

Recent distinctions:

2008

- GOURMET AWARDS, Greece
"Lampadias" 2007: Rose wine of the year

2007

- GOURMET AWARDS, Greece
"Lampadias" 2006: Distinction

OLD VINTAGES:

—



F LOI Regional wine (VDP) of Pisatis

DRY WHITE WINE

V I N T A G E 2 0 0 9

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:

90% 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) in Western Peloponnese

Method of production:

White vinification in low temperatures, using selected yeast

2009 production:

55,000 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 : 12,5 % by vol.
pH : 3.10
Total acidity : 5.9 g/l
Residual sugar : 3.0 g/l

Ageing potential:

—

Recent distinctions:

2009

- *CONCOURS INTERNATIONAL DU VIN, Thessalonique* "Foloji" 2008: Silver medal
- *DECANTER WORLD WINE AWARDS, U.K.* "Foloji" 2008: Bronze medal
- *DECANTER, U.K. Tasting of Greek dry white wines* "Foloji" 2008: Highly recommended ★★★★★
- *GOURMET AWARDS, Greece* "Foloji" 2008: Distinction

2008

- *CONCOURS INTERNATIONAL DU VIN, Thessalonique* "Foloji" 2007: Silver medal
- *GOURMET AWARDS, Greece* "Foloji" 2007: Distinction

2007

- *INTERNATIONAL WINE CHALLENGE, U.K.* "Foloji" 2006: Commended
- *DECANTER WORLD WINE AWARDS, U.K.* "Foloji" 2006: Commended
- *GOURMET AWARDS, Greece* "Foloji" 2006: Distinction



OLD VINTAGES: —



F LOI FUME

Regional wine (VDP) of Pisatis

D R Y W H I T E W I N E



V I N T A G E 2 0 0 9

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:

Roditis

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) in Western Peloponnese

Method of production:

White vinification at low temperatures using selected yeasts

2009 production:

4,400 bottles

Colour:

Crystal-clear yellow-green colour

Aromas:

Delicate bouquet and well defined scents of citrus flowers, fruits and vanilla from the casks fermentation with lees. Equilibrated and generous 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 % by vol.
pH : 3.10
Total acidity : 6.4 g/l
Residual sugar : 2.5 g/l

Maturing period:

6-9 months in new french Allier casks

Ageing potential:

1-2 years

Recent distinctions:

2004

• *CONCOURS INTERNATIONAL DU VIN, Thessalonique*
2003 vintage: Silver medal

OLD VINTAGES:

—



KALLISTO Regional Wine (VDP) of Ilia

D R Y W H I T E T A B L E W I N E



V I N T A G E 2 0 0 9

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:

Asyrtiko, Robola

Place of production:

Mercouri Estate's vineyards on the western coast of the Peloponnese, near Ancient Olympia

Method of production:

White vinification in low temperatures, using selected yeast

2009 production:

4,400 bottles

Colour:

Bright white-green colour with smooth yellow sheen.

Aromas:

Citrus and light freshly grated lemon aromas. Equilibrated and generous taste with scent of pear in the aftertaste.

Goes well with:

Fish and seafood, white meat dishes or red meat dishes served with sweet or white sauce, cheese (including blue cheeses). Served at 10-12° C.

Chemical analysis:

Alcohol content : 12.5 % by vol.
pH : 3.11
Total acidity : 6.0 g/l
Residual sugar : 3.0 g/l

Ageing potential:

1 year

Recent distinctions:

2009

- *CONCOURS INTERNATIONAL DU VIN, Thessalonique* "Kallisto" 2008: Silver medal
- *DECANTER, U.K. Tasting of Greek white dry wines* "Kallisto" 2008: Award winner ★★★★★

OLD VINTAGES:

—



C A RENICES Regional wine (VDP) of Iliia

D R Y W H I T E W I N E



V I N T A G E 2 0 0 9

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:

Viognier

Place of production:

Mercouri Estate's vineyards on the western coast of the Peloponnese, near Ancient Olympia

Method of production:

Fermentation with fine lees and batonage in new casks

2009 production:

2,800 bottles

Colour:

Crystal-clear golden yellow

Aromas:

Delicate bouquet and well defined scents of peach and bread and the vanilla from the oak wood
Equilibrated and generous taste that lingers

Goes well with:

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

Chemical analysis:

Alcohol content : 14.0 % by vol.
pH : 3.15
Total acidity : 6.5 g/l
Residual sugar : 3.0 g/l

Maturing period:

3 months in new french casks

Ageing potential:

1-2 years

Recent distinctions:

2007

- GOURMET AWARDS, Greece
"Coma Berenices" 2006: 1st prize

OLD VINTAGES:

—



CHORTAIS

RED DESSERT 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:** 55% Mavrodaphne , 45% Korinthiaki (Corinth Currant)
- Place of production:** Mercouri Estate's vineyards on the western coast of the Peloponnese, near Ancient Olympia, and selected currant vineyard on the highlands of Vostizza
- Method of production:** First the grapes are harvested and left to semi-sun-dry. Then, they are fermented and, at the right time, fermentation is stopped by addition of pure alcohol. 5 years cask maturing, controlled oxidation and bottle ageing make the wine's character.
- 2004 production:** 1,500 bottles
- Colour:** Bright red with hints of ageing
- Aromas:** Nose full of caramel and chocolate with rich velvety flavor. Harmonic and firmly structured with fine tannins.
- Goes well with:** Fruits, dried or not, blue cheese (Roquefort etc.) chocolate cakes and as a pure dessert wine
- Chemical analysis:** Alcohol content : 15.0 % by vol.
pH : 3.70
Total acidity : 5.7 g/l
Residual sugar : 115 g/l
- Packing:** Over 15 years
- Packing:** 500 ml bottles
- Recent distinctions:** **2007**
- GOURMET AWARDS, Greece
"Chortais" 2001: Distinction

OLD VINTAGES: 2001,2000,1999,1997



BELVEDERE

NATURAL SWEET WINE

VINTAGE 2007

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:

Malvasia Aromatica

Place of production:

Mercouri Estate's vineyards at Korakochori Ilias, near Ancient Olympia, on the western coast of the Peloponnese

Method of production:

After harvest the grapes dry in the sun for approximately 5-8 days, before fermentation. It is a natural sweet wine, fermented under strict temperature control and aged for 12 months in new french Vosges casks.

2007 production:

700 bottles

Colour:

Golden with orange sheen

Aromas:

Intense varietal and honey aromas

Taste:

Velvet touch, quite thick with duration. Complicated, with a very good balance of sweetness, acidity and alcohol and a long fruity finish.

Served:

Cold at 8-10° C

Chemical analysis:

Alcohol content : 13.0 % by vol.
pH : 3.15
Total acidity : 6.9 g/l
Residual sugar : 80 g/l

Ageing potential:

At least 4 to 5 years

Packing:

500 ml bottles

Recent distinctions:

- 2009**
- GOURMET AWARDS, Greece
"Belvedere" 2006: Wine of the Year
- 2007**
- MONDE SELECTION, Belgium
"Belvedere" 2003: Gold



OLD VINTAGES: —



DOMAINE MERCOURI

EXTRA VIRGIN OLIVE OIL
COLD PRESSED



YIELD 2009/10

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:

«Koroneik»

Place of production:

Mercouri Estate's olive groves on the western coast of the Peloponnese, near Ancient Olympia

2009/10 production:

5,500 bottles

Colour:

Yellowgolden with green glints

Aromas:

Fine but intense fruity aromas of ripe pear, sage and oleander with equilibrated and generous taste

**Chemical analysis
(at bottling time):**

Total acidity (in elaic acid) : 0.30
K 270 : 0.15
ΔK : -0.001

Residual pesticides:

Not detected

Best for:

18 months

Packing:

500 ml bottle, 5.0L tin

Recent distinctions:

2007

• DER FEINSCHMECKER SPECIAL OLIVENÖL
"Domaine Mercouri Olive Oil" 2006/7: Distinction