

THE MERCOURI ESTATE AND ITS PRODUCTS



*Mercouri
Estate*

SINCE 1864



2018

The History



Mercouri Estate: Bird's eye view from S to N

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 Katakolo, 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 1985, 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 main house



Outside production in the northern area of the winery



Entrance to the winery



View of the bay and the woods with the main house in the background

The Estate Vineyards



Refosco grapes growing in the Mercouri vineyard in the spring

Today the estate vineyards are located beside the family residence and in two nearby locations, with a total area of approximately 40 acres. The land and the climate are particularly well-suited for the production of high-quality wines and the vineyards are certified for Best Farming Practice.

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 two clones: Refosco Mercouri grown in the estate since 1870 and Refosco dal Penducolo Rosso. This variety is Italian in origin, but it is also found in France under the name Mondeuse Noir, in Dalmatia and elsewhere.
2. The essential Greek red varieties Mavrodaphne, Agiorgitiko and Avgoustiatis.
3. The French origin red varieties Syrah, Mourvedre and Grenache rouge and the Italian variety Negroamaro, originated from ancient Greece.
4. The important Greek white varieties Assyrtiko and Robola, and
5. The French white variety Viognier, the Italian variety Ribolla Gialla, the also Italian, originated from Ancient Greece, Malvasia Aromatica and the Spanish Albarino.

Our products

Domaine Mercouri - Protected Geographical Indication "Letrini", Dry red wine (750 ml & 375 ml).

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 40,000 bottles and the wine can be kept for 5-8 years.

Cava Mercouri - Protected Geographical Indication "Letrini", Dry red wine.

The Mercouri Estate Cava represents a development of the Mercouri Estate wine. With a strict varietal composition: 80% Refosco dal penducolo rosso and 20% Mavrodaphne, the wine is produced from selected grapes that come from the best viniculture 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. 3,000 - 4,000 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 - Protected Geographical Indication "Ilia", Dry red wine.

The Antares has 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 approximately 4,500 bottles and has an ageing potential of 6-10 years.

The range of dry, red wines of our company is accomplished with the exploratory vinifications of three greek red indigenous varieties cultivated in Mercouri Estate: Avgoustiatis, Refosco Mercouri (which after a 140 years continuous cultivation in the estate can be considered a "greek variety") and Mavrodaphne.



A cellar

Avgoustiatis - Protected Geographical Indication "Iliia", Dry red wine.

The Avgoustiatis is made of grapes of the homonymous local variety. It has bright purple colour, aromas of red fruits with fragrant overtones of cocoa, ripe walnut and sour cherry in the aftertaste and goes well with roasted red and white meat, casseroles, poultry, etc. The annual production is around 1,000 bottles and its ageing potential is 4-6 years.

Refosco Mercouri - Protected Geographical Indication "Letrini", Dry red wine.

Refosco Mercouri is made of grapes of the historical self-rooted vineyard of the estate, planted in the 1870's with cuttings of the Refosco variety, which was then for the first time imported from Italy to Greece. From this vineyard remains a section of about 2 acres which is still productive. Refosco Mercouri has a deep purple colour, intense red fruit aromas with fragrant overtones of sour cherry and vanilla, fine and rounded tannins. It goes well with roasted red and white meat, casseroles, poultry, hard cheeses, etc. The annual production is around 2,000 bottles and has an ageing potential of 4-6 years.

Daphne Nera - Protected Geographical Indication "Letrini", Dry red wine.

This deep red wine is made of grapes of the famous Mavrodaphne variety. It has bright purple colour, green pepper, tobacco and leather aromas with velvet tannins and lasting aftertaste. It goes well with roasted red and white meat, game, poultry, hard cheeses, etc. Its annual production is approximately 2,000 bottles and has an ageing potential of 5-8 years.

Foloi - Protected Geographical Indication "Peloponnese", Dry white wine (750 ml & 375 ml).

This is the main white wine of the estate. It is produced using (90%) red Roditis grapes from high 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.



Mercouri Estate: The range of wines

Foloi Fumé - Protected Geographical Indication "Pisatis", Dry white wine.

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 4 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 less than approximately 2,800 bottles with an ageing potential of 1-2 years.

Kallisto - Protected Geographical Indication "Ilia", Dry white wine.

With a different varietal composition (Assyrtiko 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 around 8,000 bottles. Ageing potential 1-2 years.

Albariño - Varietal wine of Peloponnese, Dry white wine.

A new dry white wine launched by Mercouri Estate on January 2018. Single varietal and single vineyard made of grapes of the Spanish variety Albariño of the Rias Baixas region. Tank fermented with rich and complex aromas of tropical fruits, pear and apple with subtle botanical notes and a hint of eucalyptus. It accompanies perfectly well seafood, pastas, cheeses white meat, etc. 2017 production is 1240 bottles.

Coma Berenices - Protected Geographical Indication "Ilia", Dry white wine.

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 4 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 approximately 3,500 bottles and the wine can be aged for 1-2 years.

Lampadias - Protected Geographical Indication "Ilia", Dry rose wine.

The Lampadias is the rose wine of the estate. With a bright pomegranate colour and distinct perfumes of cherry and rose, in an exceptional combination of wealth and vitality, it presents the best characteristics of varietal composition (Agiorgitiko and Syrah) and terroir. It accompanies white meats, poultry, roasted fish, salads, less greasy cheeses and, in general, most summertime dishes. Annual production is approximately 6,500 bottles.

Belvedere - Naturally Sweet, White Wine (500 ml).

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 about 1,500 bottles with the potential of keeping the wine for at least 4 to 5 years. Residual sugar 90 gr/l.

Chortais - *Naturally Sweet, Aged, Red Wine (500 ml).*

The sweet, aged red dessert wine Chortais is naturally produced using sun-cured grapes of varieties Mavrodaphne and Corinth Currant in which the fermentation process has been interrupted at a suitable time with refrigeration. Afterwards the wine is transferred into French oak barrels where it matures for at least 7 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 1,900 bottles. Residual sugar 128 gr/l. Its ageing potential is more than 15 years.

Domaine Mercouri - *Extra Virgin-Cold Extraction Olive Oil. (250 ml, 500 ml, 3.0 L & 5.0 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 very low total acidity. It is the end product of diligent cultivation, harvesting and extraction procedures, and a love of the earth which yields it. Its production depends on the annual production of the estate's groves.

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



Olive grove in "Kavos"



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 ++30 26210 41601 or send a fax (++30 26210 41901) or an e-mail (mercouri@otenet.gr) in advance for details.



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1. The reception area.
2. Visiting the folklore Museum of the Estate.
3. The old engine room, now a tasting room.



An old underground wine tank has become a small tasting room



Peacocks on the estate



Outside the Chapel

Purchasing products

Mercouri Estate wines and olive oil are sold in the Greek market through the company Mercouri Estate S.A (+30 26210 41601) and wholesalers which supply chains of supermarkets, wine cellars, restaurants, bars etc throughout Greece. Since 1993, part of our production (today approximately 40%) is exported to America, Canada, various countries in Europe, in particular Austria, Belgium, France, Germany, Switzerland, Cyprus, Great Britain, Holland, Poland, Norway etc. as well as to China, Australia and Singapore.

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>



Visitors enjoying a tasting in the shade of the pinetrees (Pinus pinea)



1864
Mercouri
Estate

FOLOI

DRY WHITE WINE

Protected Geographical Indication "Peloponnese"

V I N T A G E 2 0 1 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:

90% Red Roditis, 10% Viognier

Place of production:

Selected vineyards on the highlands of the Prefecture of Iliia in the Mount Foloi 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

2017 production:

40,000 bottles

Color:

Crystal-clear yellow-green color

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 : 13.5 % vol.
pH : 3.18
Total acidity : 5.2 g/l
Residual sugar : 2.5 g/l

Ageing potential:

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Recent distinctions:

2017

- DECANTER WORLD WINE AWARDS, U.K.
"Foloi" 2016: Bronze

2015

- THE BALKANS I.W.C., Bulgaria
"Foloi" 2014: Silver
- DECANTER WORLD WINE AWARDS, U.K.
"Foloi" 2014: Commended

2014

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

Certified from:

NSF

Packing:

750 ml and 375 ml bottles

OLD VINTAGES:

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Mercouri
Estate

FOLOI FUMÉ

DRY WHITE WINE

Protected Geographical Indication "Pisatis"

V I N T A G E 2 0 1 6

A product of good agricultural practice



Producer:

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Tel. No: +30 26210 41601, Fax No: +30 26210 41901,
e-mail: mercouri@otenet.gr, website: www.mercouri.gr

Varietal composition:

100% Red Roditis

Place of production:

Selected vineyards on the highlands of the Prefecture of Iliia in the Mount Foloi region (alt.450-650 m. above the sea level) in Western Peloponnese

Method of production:

White vinification at low temperatures using selected yeasts

2016 production:

2,800 bottles

Color:

Crystal-clear yellow-green color

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 : 13.5 % vol.
pH : 3.00
Total acidity : 5.3 g/l
Residual sugar : 2.5 g/l

Maturing period:

6 months in new french casks

Ageing potential:

1-2 years

Certified from:

NSF

Recent distinctions:

2014

- THE BALKANS I.W.C., Bulgaria
2013 vintage: Silver

2004

- CONCOURS INTERNATIONAL DU VIN, Thessalonique
2003 vintage: Silver

OLD VINTAGES:

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KALLISTO

DRY WHITE WINE

Protected Geographical Indication "Iliia"

V I N T A G E 2 0 1 7

A product of good agricultural practice

Producer:

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Tel. No: +30 26210 41601, Fax No: +30 26210 41901,
e-mail: mercouri@otenet.gr, website: www.mercouri.gr

Varietal composition:

80% Assyrtiko, 20% 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

2017 production:

8,000 bottles

Color:

Bright white-green color 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 : 13.5 % vol.
pH : 3.08
Total acidity : 6.0 g/l
Residual sugar : 3.0 g/l

Ageing potential:

1 year

Recent distinctions:

2015

- DECANTER WORLD WINE AWARDS, U.K., "Kallisto" 2014: Bronze
- TEXSOM WINE COMPETITION, U.S.A. "Kallisto" 2013: Bronze

2014

- BERLINER WINE TROPHY, Germany "Kallisto" 2013: Gold
- ASIA WINE TROPHY, Germany "Kallisto" 2013: Silver

2013

- DECANTER WORLD WINE AWARDS, U.K., "Kallisto" 2012: Commended

Certified from:

NSF

Packing:

750 ml bottles

OLD VINTAGES:

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Mercouri
Estate

ALBARIÑO

DRY WHITE WINE

Varietal Wine of Peloponnese



V I N T A G E 2 0 1 7

A product of good agricultural practice

Producer:

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Tel. No: +30 26210 41601, Fax No: +30 26210 41901,
e-mail: mercouri@otenet.gr, website: www.mercouri.gr

Varietal composition:

100% Albariño

Place of production:

The variety Albariño was imported for the first time in Greece in 2009 from Mercouri Estate, where it is cultivated exclusively until today in its vineyards in Korakochori Ilias.

Method of production:

White vinification in low temperatures using selected yeast.

2017 production:

1,240 bottles

Colour:

Crystal yellow-green with golden sheens.

Aromas:

Rich and complex aromas of tropical fruits, pear and apple with botanical scents and hints of eucalyptus.

Goes well with:

Sea food, pasta, hard and soft cheeses, white meat and fruits. Served at 10-12° C.

Chemical analysis:

Alcohol content : 13.5 % vol.
pH : 3.20
Total acidity : 5.0 g/l
Residual sugar : 25 g/l

Maturing period:

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Ageing potential:

1-2 years

Certified from:

NSF

Packing:

750 ml bottles

Recent distinctions:

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OLD VINTAGES:

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COMA BERENICES

DRY WHITE WINE

Protected Geographical Indication "Ilia"



V I N T A G E 2 0 1 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:

100% 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

2017 production:

3,500 bottles

Color:

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 % vol.
pH : 3.20
Total acidity : 5.0 g/l
Residual sugar : 3.0 g/l

Maturing period:

4 months in new french casks

Ageing potential:

1-2 years

Recent distinctions:

2007

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

OLD VINTAGES:

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1864
Mercouri
Estate

LAMPADIAS

DRY ROSE WINE

Protected Geographical Indication "Ilia"

V I N T A G E 2 0 1 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:

60% Agiorgitiko, 40% 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.

2017 production:

6,500 bottles

Color:

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 : 13.5 % vol.

pH : 3.11

Total acidity : 5.2 g/l

Residual sugar : 3.0 g/l

Ageing potential:

1-2 years

Recent distinctions:

2017

- VINITALY, 5 STARS AWARDS, Italy
"Lampadias" 2016: 91/100

2013

- DECANTER WORLD WINE AWARDS, U.K.
"Lampadias" 2012: Bronze

2008

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

Certified from:

NSF

Packing:

750 ml bottle

OLD VINTAGES:

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Mercouri
Estate



DOMAINE MERCOURI

RED DRY WINE

Protected Geographical Indication "Leftrini"

V I N T A G E 2 0 1 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:

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.

2016 production:

35,000 bottles

Color:

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 : 3.60
Total acidity : 5.5 g/l
Residual sugar : 3.0 g/l

Maturing period:

12 months in french oak casks of 2nd, 3rd and 4th use

Ageing potential:

5-8 Years

Recent distinctions:

2015

- BERLINER WEIN TROPHY, Germany
"Domaine Mercouri" 2012: Gold
- TEXSOM WINE COMPETITION, U.S.A.
"Domaine Mercouri" 2011: Silver

2014

- DECANTER WORLD WINE AWARDS, U.K.
"Domaine Mercouri" 2010: Bronze

2013

- I.W.C. MUNDUS VINI, Germany
"Domaine Mercouri" 2009: Gold

Packing:

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

OLD VINTAGES:

2015, 2014, 2013, 2012, 2011, 2010, 2009, 2006, 2005, 2004



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DOMAINE MERCOURI "CAVA"

RED DRY WINE

Protected Geographical Indication "Leftrini"

V I N T A G E 2 0 1 4

A product of good agricultural practice

Producer:

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Tel. No: +30 26210 41601, Fax No: +30 26210 41901,
e-mail: mercouri@otenet.gr, website: www.mercouri.gr



Varietal composition:

80% Refosco dal penducolo 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 IIOIR, planted in 1990.

Method of production:

Classic red vinification with selected yeasts and temperature control.

2014 production:

4,000 bottles

Color:

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 % vol.
pH : 3.60
Total acidity : 5.2 g/l
Residual sugar : 2.5 g/l

Maturing period:

18 months in french oak casks of 2nd, 3rd and 4th use

Ageing potential:

More than 10 years

Recent distinctions:

2017

- DECANTER WORLD WINE AWARDS, U.K.
"Domaine Mercouri Cava" 2009: Silver

2011

- CHALLENGE INTERNATIONAL DU VIN, France
"Domaine Mercouri Cava" 2003: Gold

2010

- CONCOURS INTERNATIONAL DU VIN, Thessalonique
"Domaine Mercouri Cava" 2004: Gold
- CONCORSO ENOLOGICO INTERNAZIONALE, Italy
"Domaine Mercouri Cava" 2006: Diploma di Gran Menzione
- CONCOURS MONDIAL, Belgium
"Domaine Mercouri Cava" 2004: Silver

Packing:

750 ml bottles

OLD VINTAGES:

2013, 2012, 2010, 2009, 2007, 2006, 2004, 2003



1864
Mercouri
Estate

ANTARES

RED DRY WINE

Protected Geographical Indication "Ilia"

V I N T A G E 2 0 1 5

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:

60% Avgoustiatis, 40% 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

2015 production:

4,000 bottles

Color:

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 : 13.5 % vol.
pH : 3.60
Total acidity : 5.8 g/l
Residual sugar : 2.5 g/l

Maturing period:

12 months in french oak casks of 2nd, 3rd and 4th use

Ageing potential:

More than 10 years

Recent distinctions:

2010

- CONCOURS INTERNATIONAL DU VIN, Thessalonique
"Antares" 2004: Gold

2007

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

2006

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

Certified from:

NSF

Packing:

750 ml bottles

OLD VINTAGES:

2014, 2013, 2011, 2010, 2008, 2006, 2005, 2004, 2003, 2001, 1999





1864
Mercouri
Estate

AVGOUSTIATIS

RED DRY WINE

Protected Geographical Indication "Ilia"



V I N T A G E 2 0 1 6

Exploratory vinification

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:

100% Avgoustiatis

Place of production:

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

Method of production:

Classic red vinification using selected yeasts and temperature control

2016 production:

2,000 bottles

Colour:

Deep red

Aromas:

Aromas of red fruits with fragrant overtones of cocoa, ripe walnut and sour cherry in the aftertaste.

Goes well with:

Roasted red and white meat, casseroles, poultry, etc.

Chemical analysis:

Alcohol content : 13.0 % vol.
pH : 3.70
Total acidity : 5.8 g/l
Residual sugar : 2.5 g/l

Maturing period:

12 months in french oak casks

Ageing potential:

4-6 years

Certified from:

NSF

Packing:

750 ml bottles

OLD VINTAGES:

2015, 2014



1864
Mercouri
Estate

DAPHNE NERA

RED DRY WINE

Protected Geographical Indication "Letrini"



V I N T A G E 2 0 1 5

Exploratory vinification

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:

100% Mavrodaphni

Place of production:

A selected Mercouri Estate vineyard at Korakochori Ilias, on the western coast of the Peloponnese

Method of production:

Classic red vinification using selected yeasts and temperature control

2015 production:

1,900 bottles

Color:

Bright purple

Aromas:

Intense aromas of green pepper, tobacco and leather.

Goes well with:

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

Chemical analysis:

Alcohol content : 13.0 % vol.

pH : 3.60

Total acidity : 5.9 g/l

Residual sugar : 2.5 g/l

Maturing period:

12 months in french oak casks

Ageing potential:

5-8 years

Certified from:

NSF

Packing:

750 ml bottles

OLD VINTAGES:

2012



1864
Mercouri
Estate

REFOSCO - MERCOURI CLONE

RED DRY WINE

Protected Geographical Indication "Letrini"



V I N T A G E 2 0 1 6

Exploratory vinification

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:

100% Refosco, Mercouri clone

Place of production:

A part of the historical, selfrooted vineyard Mercouri Estate planted in 1870, today 0.5 ha, at Korakochori Ilias on the western coast of the Peloponnese

Method of production:

Classic red vinification using selected yeasts and temperature control

2016 production:

2,000 bottles

Colour:

Deep purple

Aromas:

Intense red fruit aromas with fragrant overtones of sour cherry and vanilla, rounded with fine tannins.

Goes well with:

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

Chemical analysis:

Alcohol content : 14.0 % vol.
pH : 3.40
Total acidity : 6.0 g/l
Residual sugar : 2.2 g/l

Maturing period:

12 months in french oak casks

Ageing potential:

5-8 years

Certified from:

NSF

Packing:

750 ml bottles

OLD VINTAGES:

2014, 2012, 2011



1864
Mercouri
Estate

BELVEDERE

NATURALLY SWEET WHITE WINE

V I N T A G E 2 0 1 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:

100% 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 naturally sweet wine, fermented under strict temperature control and aged for 12 months in new french Vosges casks.

2014 production:

1,500 bottles

Color:

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 : 13.5 % vol.
pH : 3.25
Total acidity : 6.1 g/l
Residual sugar : 90 g/l

Ageing potential:

At least 4 to 5 years

Certified from:

NSF

Packing:

500 ml bottles

Recent distinctions:

2014

- I.W.C., MUNDUS VINI, Germany
"Belvedere" 2011: Gold

2011

- I.W.C., MUNDUS VINI, Germany
"Belvedere" 2008: Gold

2009

- GOURMET AWARDS, Greece
"Belvedere" 2006: Wine of the Year



OLD VINTAGES:



1864
Mercouri
Estate

CHORTAIS

NATURALLY SWEET, AGED,
RED WINE

V I N T A G E 2 0 0 8

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 with refrigeration. 5 years cask maturing, controlled oxidation and bottle ageing make the wine's character.

2008 production:

1,900 bottles

Color:

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 % vol.
pH : 3.70
Total acidity : 7.2 g/l
Residual sugar : 128 g/l

Ageing potential:

Over 15 years

Recent distinctions:

2017

- I.W.C. MUNDUS VINI, Germany
"Chortais" 2007: Silver

2014

- I.W.C. MUNDUS VINI, Germany
"Chortais" 2006: Silver

2013

- I.W.C. MUNDUS VINI, Germany
"Chortais" 2005: Gold

Certified from:

NSF

Packing:

500 ml bottles



OLD VINTAGES:

2004, 2003, 2001, 2000, 1999, 1997



1864
Mercouri
Estate

DOMAINE MERCOURI

EXTRA VIRGIN OLIVE OIL COLD EXTRACTION



YIELD 2017/18

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:

«Koroneiki»

Place of production:

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

2017/18 production:

5,000 bottles

Color:

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) : 0.22%
K 270 : 0.15
K 232 : 1.8
DK : -0.002

Residual pesticides:

Not detected

Best for:

18 months

Certified from:

NSF

Packing:

250 ml bottle, 500 ml bottle, 3.0L tin, 5.0L tin

Recent distinctions:

2018

- ATHENA INTERNATIONAL OLIVE OIL COMPETITION
"Domaine Mercouri Olive Oil" 2017/18: Bronze medal

2016

- ATHENA INTERNATIONAL OLIVE OIL COMPETITION
"Domaine Mercouri Olive Oil" 2015/16: Silver Medal

2007

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