



MAVRODAPHNE OF PATRAS

KOURTAKI

DESIGNATION: Mavrodaphne of Patras, Greece

HARVEST & WINEMAKING: Produced from the Mavrodaphne, on the foothills near the city of Patras in the northwest Peloponnese.

CHARACTERISTICS: A bright, reddish amber color. The nose exhibits a powerful bouquet full of raisins and dates. A delicious concentrated attack of dried raisins is followed by very good acidity that gives terrific support and backbone to this excellent dessert wine. The fruit driven finish possesses wonderful length and delivers a mouthful of raisins at the very end that lingers on long after the finish proper has faded away.

FOOD PAIRINGS: Fruit platters and yellow cheeses, also the perfect accompaniment to chocolate delights. Enjoy as an aperitif or dessert wine but, above all, use as the basic ingredient in homemade sangria.

ALCOHOL: 15.00%

RESIDUAL SUGAR: 130 grams/lit

UPC CODE: 0-13791-04024-7

87 PTS
BEST BUY
Wine & Spirits
AUGUST 2015

87 PTS
Wine Spectator
JULY 2016

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