



# MUSCAT OF SAMOS

## KOURTAKI

DESIGNATION: Muscat of Samos, Greece

GRAPE VARIETAL: Muscat blanc à petits grains

HARVEST & WINEMAKING: Produced from the Muscat blanc à petits grains, a variety synonymous with the Greek island of Samos, for which it has long been renowned throughout the world of wine-making.

CHARACTERISTICS: The wine is characterized by a bright yellow-amber color turning to gold. On the nose a lovely bouquet of honey and apricots is underpinned by lemon and orange rind scents. Plenty of honey on the palate with just a little lemon underneath is met by good sturdy acidity around mid-palate that carries the sweet honey and lemon flavors through to a long, extended finish where the flavor of honey lingers on the palate. It offers stunning value for a wine of world class style.

FOOD PAIRINGS: Ideal on its own, but also excellent with sweet biscuits, fruits and all kinds of desserts. A high proportion of the Samos wine is exported to France where it is consumed with foie-gras and soft cheeses (e.g. camembert).

SERVING TEMPERATURE: Chilled (7° - 9°C)

ALCOHOL: 15.00%

RESIDUAL SUGAR: 180 grams/lit

UPC: 0-13791-06014-6

**87 PTS**  
**Wine Spectator**  
JULY 2016

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