



MAVRODAPHNE OF PATRAS

KOURTAKI

DESIGNATION: Mavrodaphne of Patras, Greece

HARVEST & WINEMAKING: Produced from the Mavrodaphne, on the foothills near to 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: Delicious with cheese or fruit and even better with both. One of a few wines to go excellently with chocolate flavors. Try it with a slice of lemon for a refreshing aperitif.

ALCOHOL: 15.00%

RESIDUAL SUGAR: 130 grams/lit

UPC CODE: 0-13791-04024-7

Wine Spectator

88 POINTS

NOVEMBER 2009