



DEUS MAVRODAFNE AOC PATRAS, AIGIO, PELOPONNESE

Cavino S.A., Achaia, Greece

LCBO # 452060 | 15.0% alc./vol. | \$13.95 | Release: 06-Aug-2016

Naturally Sweet Dessert Wine

*Cavino is headquartered in Aigio, just east of the port of Patras. Of all the winery's wines we tasted, this one, from their home appellation, was the most impressive, a mavrodaphne that stands out for its savor and detail. Here sweetness is the motor rather than the starring element, a current that sweeps along vinous flavors of pomegranate, walnuts, plums and light spice. Concentrated rather than thick, with citrus highlights, this wine would be as delicious with highly spiced meat kofta as with a walnut cake. **Score – 90, Best buy (wineandspiritsmagazine.com, Aug. 2014)***

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Terroir:

Sub-mountainous zone of Patras altitude 300 - 500 meters.

Vinification:

After delivery, the grapes are fermented and extracted in the tank for about 4 days under controlled conditions. Then the alcoholic fermentation is interrupted by adding grape derived alcohol, thereby preserving a part of the grape sugars in the finished product. Matures minimum 12 months in large oak barrels.

Variety: Mavrodafne 70%, Black Corinth 30%.

Residual sugar: 205 g/L

Serving suggestion and food pairing: Ideal with salty dishes (blue cheese, spicy cheese dip), syrup desserts and fruits. Pairs well with baked figs with fresh semi-soft cheese, tamarillo & pear crumble, fruit cakes. It also pairs well with spicy Asian fare (think Thai, Szechuan, Korean), as the sweet from the wine tames the heat in the food. Ready to drink now, but with great potential for further ageing.

Wine & Spirits Magazine

Berliner 2014

IWSC 2011

World Wine Championships 2011

Berliner 2011

Mondial de Bruxelles

90p, Best Buy

GOLD

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SILVER

SILVER

SILVER



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CANADIAN ACCOLADES

Michael Godel '16

This is a rare sighting in Ontario for the Patras curated sweet mavrodaphne, a wine of history and tradition that price does nothing to indicate. The style is Tawny Port like, of dried fruits (figs and apricots) with a spicy edge from old wood and a long finish. This is a true divergence from just about any sweet wine you will have ever tasted because the red variety brings a tannic firmness and singular personality to the diversion. It's balanced and worth checking out. Drink 2016-2025. Tasted July 2016.

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