

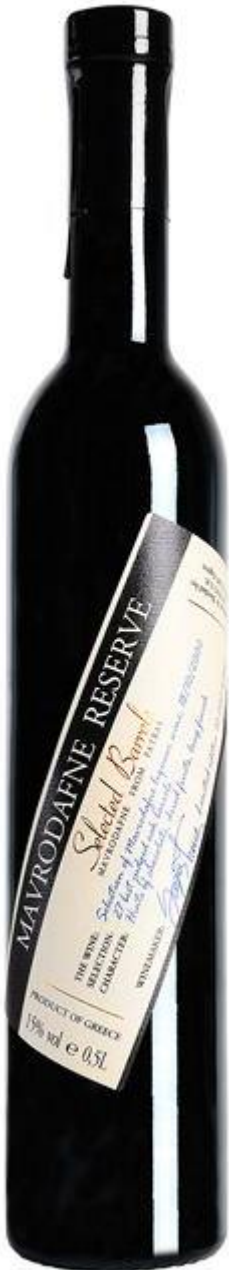


MAVRODAFNE RESERVE AOC PATRAS, AIGIO, PELOPONNESE

Cavino S.A., Achaia, Greece

eCommerce # 844423 | 15.0% alc./vol. | \$30.0

"...If you haven't had a fortified Mavrodaphne dessert wine (the grape has alternative spellings after transliteration), you're in for a treat. Rich and lled with ripe chocolate-cherry nuances, this is dened by its intensity of avor. It isn't, however, quite as intense in structure, although it gathers itself and improves in that regard with aeration. It is always simply delicious, though, which will erase any second thoughts for most. The next day, the intensity of avor was unchanged. The nish lingered beautifully. This should hold pretty well, perhaps better than anticipated—this grape has a long tradition of aging beautifully..." **Score – 92p (Mark Squires, Robert Parker, 2018)**



Terroir:

Sub-mountainous zone of Patras, rocky soil, 300-500 meters altitude.

Vinification:

Late harvest select grapes are fermented and extracted for ~4 days under controlled conditions. Once the optimum balance of the alcohol and residual sugar is reached, the fermentation is interrupted by addition of grape spirit. The wine matures for 7 years in oak barrels and at least for 7 more years in the bottle to develop its complex character.

Varieties: Mavrodafne (Mavrodaphne) 100%

Residual sugar: 135 g/L

Serving suggestion and food pairing: Excellent if consumed alone, or serve with foie gras, rich salty delicacies like blue cheese, syrup desserts and dark chocolates. Pairs well with baked figs with fresh semi-soft cheese, tamarillo & pear crumble, fruit cakes. Try with spicy Asian fare (think Thai, Szechuan, Korean), as the sweet from the wine tames the heat in the food. Drink now, or age for decades!

- Robert Parker'18** **92p**
- 100% Tasted Blind, Andreas Larsson'17** **92p**
- Mundus Vini '10** **GOLD**
- Berliner Wein Trophy '10** **GOLD**
- Greek Wine Blog, www.krasiagr.com** **Among 10 Best GR Wines**