



PARPAROUSSIS WINERY



Mavrodaphne Patras

KTIMA PARPAROUSSIS

Founded in 1974 by oenologist Athanassios Parparoussis, the winery is located on the Northwest coast of the Peloponnese. Mr. Parparoussis and his two daughters Erifili and Dimitra. Together produce organic, world class wines from indigenous varieties. The winery proudly takes risks, making exceptional quality wines from little known grape varieties that are otherwise rarely used in Greece.

WINEMAKING

This 100% Mavrodaphne is grown on calcareous soils in Movri Achaïas with medium size stones and trace metals. The climate is mild and influenced by sea breezes and cool mountain air. During fermentation, when the levels of sugar are achieved, the producer fortifies the wine with eau de vie from his own production. It is then left to age in French oak for 7 years.

TASTING NOTES

A chestnut brown red color with a rich nose filled with figs, dried fruits and almonds. On the palate, explosive array of jam, raisins and honey. A full bodied dessert wine with excellent balance of sweetness and acidity. Aging potential: 25 years.

FOOD PAIRING

Chocolate soufflé, black forest cake and fruit platter filled with plums, mission figs and black cherries.

COMPOSITION

100% Mavrodaphne

APPELLATION

PDO Mavrodaphne of Patras

HARVEST YIELD

550-600kg/1000m

PRODUCTION

15,000 bottles

TECH NOTES

Alcohol: 19%

Acidity: 5.5g/l

pH: 3.1

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Andreas Zinelis, US Portfolio Manager
azinelis@cavaspiliadis.com | 917.796.3162