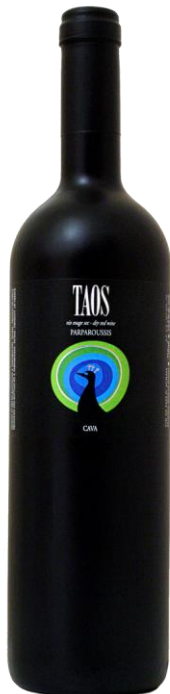




PARPAROUSSIS WINERY



# Taos

## 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 Achaia with medium size stones and trace metals. The climate is mild and influenced by sea breezes and cool mountain air. Once picked, the grapes undergo classic red vinification with no fining or filtration and are aged for 2 years in French oak.

## TASTING NOTES

Dark red color. On the nose, hints of dark chocolate mint, rosemary, thyme and spices. On the palate, fruit forward filled with ripe red fruits, cocoa beans, plum and pepper with medium plus tannins. Aging potential: 25 years.

## FOOD PAIRING

Pistachio crusted lamb chops with Mavrodaphne rosemary jus, venison au poivre.

## COMPOSITION

100% Mavrodaphne Dry

## APPELLATION

PGI Achaia

## HARVEST YIELDS

550-100kg/1000m

## PRODUCTION

9,600 bottles

## TECH NOTES

Alcohol: 13.5%

Acidity: 6.0g/l

pH: 3.2

WINE IMPORTED INTO US & CANADA BY CAVA SPILIADIS



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Andreas Zinelis, US Portfolio Manager  
[azinelis@cavaspiliadis.com](mailto:azinelis@cavaspiliadis.com) | 917.796.3162