

## MORFEAS

### *Vintage*

2017

### *Grape Varieties*

100% Mavrodaphne

### *Vineyards*

The vineyards are located in the region of Saravali Achaia in the Peloponnese at an altitude of 300m. The soil is a mixture of clay and sand and the grape yields are about 7000kg per hectare.

### *Wine Making*

Cold soak and stainless steel tank fermentation at 17°C. The wine remains in 225lt oak barrels 2nd and 3rd use for 10 months.

### *Tasting Notes*

Intriguing ruby colour with violet highlights and dominant aromas of sour cherry, plum and blackberry layered with notes of crème pâtisserie, cocoa and coconut. A velvety wine, medium bodied with a persistent, fruity finish.



Serve at 16°C with a variety of dishes such as meat in sweet-and-sour sauces, duck with orange, pork with plums, roasted chicken with potatoes, stuffed turkey.

Under proper storage conditions this wine can be aged and enjoyed for up to 5 years.