

LOUKATOS MAVRODAPHNE OF PATRAS



Mavrodaphne and Black Corinthian. This red fruited dessert wine is dark amber in color with brown hues. On the nose, an intense dark fruit bouquet of blackberry and blueberry, followed sweet aromas of figs, plums and toasted nuts. Flavors of dark cherry, roasted plum, berry and vanilla. Rich with great weight balanced by firm acidity. Milk chocolate notes linger on the finish. Serve chilled. Perfect as an aperitif, best served with roasted almonds and dry fruits, or try paired with fruits, yellow cheese, ice cream, sweets or chocolate.

Mavrodaphne of Patras (P.D.O.) is one of the most famous and tasteful Greek wines. The vineyard is located in the the Patras Hillside, in the northwest region of Achaia, Peloponnese. Harvest from late August to early September for Mavrodaphne; second half of August for Black Corinthian. Winemaking of each grape variety and arrest of alcoholic fermentation by adding grape derived alcohol. Aged 24 months in French Oak

The Loukatos Distillery was founded in 1962 by the Loukatos brothers and was one of the first distilleries of both Patras and Greece. Today it has passed onto the second generation who continues the production of the traditional recipes as well as great quality wines and a wide range of new innovated alcoholic spirits and liqueurs. Distillation and bottling take place at the sunny hillsides of Patras, a place of fertile land and tradition for distillery and wine making, and the ancient place of Dionysus (Greek god of grape harvest) worship, winemaking and for wine.

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Tasting Note:

LOUKATOS MAVRODAPHNE OF PATRAS

Mavrodaphne & Black Corinthian. An intense dark fruit bouquet of blackberry & blueberry, with aromas of figs, plums & toasted nuts; flavors of dark cherry, roasted plum, berry & vanilla; rich with great weight balanced by firm acidity; milk chocolate notes on the finish.

Shelf Talker:

LOUKATOS MAVRODAPHNE OF PATRAS



Mavrodaphne & Black Corinthian. This dessert wine has an intense dark fruit bouquet of blackberry & blueberry, followed sweet aromas of figs, plums & toasted nuts. Flavors of dark cherry, roasted plum, berry & vanilla. Richness balanced by firm acidity. Delicate & complex. Milk chocolate notes linger on the finish. Serve chilled. Perfect as an aperitif, pair with roasted almonds & fruit, cheese, light desserts or chocolate.

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