

KOURTAKI



MAVRODAPHNI OF PATRA

SAMOS SWEET WINE FROM MUSCAT GRAPES

RETSINA OF ATTIKI

DESIGNATION: Mavrodaphni of Patra, Greece

HARVEST & WINEMAKING: Produced from the Mavrodaphni, on the foothills near the city of Patra in the northwest Peloponnese.

CHARACTERISTICS: A bright, reddish amber color. The nose exhibits a powerful bouquet full of raisins and dates. A delicious concentrated attack of dried raisins is followed by very good acidity that gives terrific support and backbone to this excellent dessert wine. The fruit driven finish possesses wonderful length and delivers a mouthful of raisins at the very end that lingers on long after the finish proper has faded away.

FOOD PAIRINGS: Fruit platters and yellow cheeses, also the perfect accompaniment to chocolate delights. Enjoy as an aperitif or dessert wine but, above all, use as the basic ingredient in homemade sangria.

ALCOHOL: 15.00%

RESIDUAL SUGAR: 130 grams/lit

UPC CODE: 0-13791-04024-7

DESIGNATION: Muscat of Samos, Greece

GRAPE VARIETAL: Muscat blanc à petits grains

HARVEST & WINEMAKING: Produced from the Muscat blanc à petits grains, a variety synonymous with the Greek island of Samos, for which it has long been renowned throughout the world of wine-making.

CHARACTERISTICS: The wine is characterized by a bright yellow-amber color turning to gold. On the nose a lovely bouquet of honey and apricots is underpinned by lemon and orange rind scents. Plenty of honey on the palate with just a little lemon underneath is met by good sturdy acidity around mid-palate that carries the sweet honey and lemon flavors through to a long, extended finish where the flavor of honey lingers on the palate. It offers stunning value for a wine of world class style.

FOOD PAIRINGS: Ideal as a sipping wine; but also excellent with fruits and desserts.

ALCOHOL: 15.00%

RESIDUAL SUGAR: 180 grams/lit

UPC: 0-13791-06014-6

DESIGNATION: Retsina of Attiki, Greece

HARVEST & WINEMAKING: Traditional appellation, country wine of Attica, flavored during fermentation with resin from the Aleppo pine. Produced on the northeast facing slopes of Mt. Parnes in Attica.

CHARACTERISTICS: A clear, pale to golden-yellow color. A delicate aroma of pine on the nose. Fresh and rich on the palate, the wine develops the characteristics of the Savatiano grape, with the development of a piney flavor at the back of the throat. A nicely balanced, delicately flavored retsina with a clean crisp finish.

FOOD PAIRINGS: All Greek cuisine appetizers, white meats; and fish, especially in the summertime and especially by the sea.

ALCOHOL: 11.50%

UPC CODE: 0-13791-05014-7 (750ml)
0-13791-05016-1 (1.5L)
0-13791-05013-0 (500ml)

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