

# Koukos 2021 "Amphora" Daphne Noir (Patras) ORGANIC

WineWise Code	HKO-AMP21
Country	Greece
Region	Peloponnese
Color/Style	Red
Farming Practices	Organic
Varieties	100% Mavrodaphne
ABV	12.9
Residual Sugar	<1
Acidity	4.9
Closure	DIAM
Case Size	12x750
Pricing	Discountable
Pumpover/Punchdown	No
Fermentation Vessel	Barrel
Fermentation Duration	25 days
Aging Method	Amphora
Aging Duration (months)	5-6 months
Filtered	Yes
Fining Agents	None
Yeast	Native
Lees Contact/Stirring	no
Malolactic	Yes
Added Sulfur	Yes, 40 ppm
Soil Type	Loam
Elevation (meters)	250
Vineyard Aspect	East
Vine Age	18
Yields (hl/ha)	70
Picking	Hand-harvested
Annual Production	187

## Notes from the producer:

Deep purple color with crimson highlights. Elegant floral nose with peony and violet flowers along with the typical balsamic aromas of laurel, eucalyptus and mint. Gentle and delicate in the mouth with full volume and velvety tannins.

Koukos Winery was founded in the late 90's, when the two brothers, Panagiotis and Konstantinos Koukos, decided to take over the family land. They created a sustainable, family-run business, on the borders of the Strofilia ecosystem, where they cultivate both local and international grape varieties. Their philosophy is based on organic farming principles and the use of mild cultivation methods and low intervention throughout the whole process of vinification.



## WineWise Notes:

Mavrodaphne is a remarkable grape, native to this corner of Greece, Achaia. It was brought to fame by Gustav Klaus, who gave it its name, in the mid-19th century, and turned it onto one of Greece's iconic wines – a deep-coloured, richly flavoured dessert wine. But it is equally apt, as proved here, for positively fine and shapely table wine. The huge purple colour is there, but the brilliant notion of vinification in amphora has tamed the rampant tannins and left in place a gleamingly clear and delicious wine that we were unable to resist. Nor will you!