

A Pair of Greek Wines for a Spring Feast

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Greece has an ancient and rich heritage of winemaking, in fact Homer called the **Peloponnese** region “Ampeloessa” or “full of vines”. These vineyards are known for their diversity, their wines for their complexity, and is the largest winemaking area of **Greece**. From this mountainous region, these two wines represent two ends of the spectrum. In the western Peloponnese, near ancient Olympia, is **Mercouri Estate**, family owned for the past 150 years, producing olive oil, currants, and **wine**. In the northwestern corner of the Peloponnese, three different PDO designated sweet wines are produced, in the style of a vins doux naturel, two from the viticultural region of Patras, which **Parparoussis** produces.

The **Mercouri Estate Kallisto** 2013, from the Protected Geographical Indication (PGI) area of “Ilia”, is a blend of 80% **Assyrtiko** and 20% Robola. A light white wine, with aromas of citrus, melon, and white flowers and juicy flavors of lemon, lime, and pear fruit, slightly mineral, bright and refreshing, it’s perfect for hot summer days or with fish and seafood. Retailing under \$20, this wine is ready to drink, and is best consumed young and fresh.

The **Parparoussis Muscat of Rio Patras** 2006, 100% Muscat, is absolutely stunning, an impressive Greek **sweet wine** that will rock your world. Golden amber in color, it is complex with its explosion of aromas and flavors, dried apricots, peaches, pears, orange marmalade, and honey just barely scratches the surface. The wine is sweet and viscous, but not too sweet, as it’s incredible acidity refreshes the palate, a rich full body has a touch of spice, and an herbal edge, with 13% alcohol, it finishes extra long, resonating far after the last sip has crossed your tongue. Made in an ancient way, the Muscat grapes are lightly sun-dried for ten days, and then vinified. Even if you think you don’t like dessert wines, this one is a star, sweet and refreshing, and very different from other sweet wines. Perfect when paired



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with foie gras, blue cheese, fruit, or just by itself, it comes in 500 ml bottles, and sells for \$40.



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