

Petrakopoulos

A distinguished dry red crafted from 100% Mavrodaphne , showcasing the untapped potential of this indigenous Kefalonian variety.

PETRAKOPOULOS
KEFALONIA



Mavro - Mavrodaphné 2021

, Greece

Region and Vineyards

Sourced from select vineyards on the slopes of **Mount Aenos** in **Kefalonia**, Greece, the **Mavro** benefits from a **unique microclimate**. The rocky, limestone-rich soils and elevated terrain contribute to the wine's **distinctive character**, imparting **minerality and structure**. The cooling breezes from the Ionian Sea moderate temperatures, allowing for a **prolonged ripening period** that enhances flavor development and complexity. These conditions are ideal for cultivating **Mavrodaphne**, enabling the production of a wine that authentically reflects the **terroir of Kefalonia**.

Winemaking

The **Mavro** is produced with **minimal intervention**, allowing the true essence of the Mavrodaphne grape to shine. The wine undergoes fermentation and aging in **stainless steel tanks**, preserving its **vibrant fruit character** and **natural freshness**. This approach results in a wine that is both **expressive in its youth** and possesses the **structure to age gracefully**, developing further complexity over time.

Tasting Notes

- **Color**: Deep ruby with garnet reflections.
- **Aroma**: An exuberant bouquet of ripe red fruits, wild herbs, and spices, reflecting the wild Kefalonian nature.
- **Palate**: A harmonious balance of fruit and herbal notes, with silky tannins and a long, evolving finish.

Did you know?

Traditionally known for producing sweet wines, **Mavrodaphne** reveals a **different dimension** when vinified as a dry red, offering a **complex and age-worthy profile** that reflects the **diverse terroir of Kefalonia**.

Alcohol :13,50 %

Composition: 100% Mavrodaphne

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Wine Pairing Ideas

- **Grilled lamb with rosemary**: The wine's herbal notes complement the dish's flavors.
- **Aged hard cheeses**: Enhances the wine's complexity and depth.
- **Wild mushroom risotto**: Pairs well with the earthy tones of the wine.