



PARPAROUSSIS WINERY



2008 TAOS

KTIMA PARPAROUSSIS

Founded in 1974 by oenologist Athanassios Parparoussis, the winery is located on the Northwest coast of the Peloponnese. The climate is mild and influenced by sea breezes and cool mountain air. The property includes 10 hectares at Movri Achaia, which produce an assortment of Greek and international varieties.

WINEMAKER

A family owned winery that highlights Mr. Parparoussis and his daughters Erifili and Dimitra, producing organic world class wines from indigenous varieties. The winery proudly takes risks making exceptional quality wines from little known grape varieties that are otherwise rarely used in Greece.

TASTING NOTES

Dark red color. On the nose hints of dark chocolate mint, rosemary, thyme and spices. On the palate fruit forward filled with ripe red fruits, cocoa beans, plum and pepper with medium plus tannins.

FOOD PAIRING

Pistachio crusted lamb chops with mavrodaphne rosemary jus, venison au poivre.

COMPOSITION:

100% Mavrodaphne Dry

Typically a sweet wine, however vinified dry for TAOS.

APPELLATION:

PGI Achaia

PRODUCTION:

9600 bottles

TECHNICAL NOTES:

Classic red vinification then aged for 2 years in French oak

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