

SAVATIANO VARELI MARKOU



TYPE :
DRY WHITE WINE

CATEGORY :
P.G.I. ATTIKI

VARIETY :
100% SAVATIANO

PRODUCER :
MARKOU VINEYARDS

ALCOHOLIC VOLUME (%): 13.2

TOTAL ACIDITY
(GR TARTARIC ACID / LT): 5.2

RESIDUAL SUGAR (GR / LT): 0.2

pH: 3.48

MARKOU GROUP

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VINEYARDS

Organic and wholly sustainable vines in Attica at an altitude of 100-150m. 60+ year old low goblet vines with no irrigation. Yields around 4,500kg/ha. Family-owned for four generations.

SOIL

Argillaceous, clay soil.

CLIMATE

A warm and temperate Mediterranean climate. Hot and dry summers with a cooler spring and wet winters. Winter in 2018 was mild with frequent rainfall, while summer was heated and dry with some sporadic rainfall in early june.

VINIFICATION METHOD

The grapes are de-stemmed and crushed at low bar pressure shortly after harvesting. Only the first juice is collected. The must is then separated in to new French lightly toasted oak barrels, where it undergoes fermentation for approximately 4 weeks. The wine is then rested in the barrels for a further month before mild battonage is performed, followed by immediate bottling. The bottles are then stored carefully in a controlled cellar where they remain for 6 more months.

SERVING SUGGESTIONS

Pairs well with fatty fish, sweet yellow and fresh cheeses, risotto with parmesan, green salads and boiled vegetables.



TASTING CHARACTERISTICS:

Ripe peach and pear on the nose, combined with toffee and vanilla

Rich in the mouth with toffee and peach undertones and a long aftertaste

