

SAVATIANO MARKOU



TYPE :
DRY WHITE WINE

CATEGORY :
P.G.I. ATTIKI

VARIETY :
100% SAVATIANO

PRODUCER :
MARKOU VINEYARDS

ALCOHOLIC VOLUME (%): 12.5

TOTAL ACIDITY
(GR TARTARIC ACID / LT): 5.1

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 harvest. Only the first juice is collected. The must is then separated in to three stainless steel tanks according to the three vineyard plots and they are subsequently inoculated with different yeasts to add complexity. Fermentation lasts for 4 weeks at a controlled temperature of 16C before the wine is cold stabilized and filtered once prior to bottling.

SERVING SUGGESTIONS

Pairs well with shellfish, seafood, tempura vegetables etc.



TASTING CHARACTERISTICS:

Crisp and fruity with mineral undertones

Intrinsic, well balanced with a long aftertaste

