

# MARKOU

## = VINEYARDS =

EST. 1908

### Phenomena Savatiano Vareli

<b>Variety:</b>	Savatiano 100%		
<b>Geographic Indication:</b>	PGI Attiki		
<b>Soil:</b>	Clay Soil		
<b>Altitude:</b>	100m – 150m		
<b>Vine density:</b>	Linear orientation with 2m apart, goblet formation		
<b>Vineyard Yield kilos/1000m2:</b>	300 kilos/1000m2		
<b>Vinification:</b>	Careful manual grape selection, single vineyard. Skin contact for 48 hours in stainless steel tank in steady temperature. The grape juice is then transferred into oak casks of 225 lit where fermentation takes place. Light battonage is performed. After the fermentation has completed, the wine rests for 6 months in the barrel.		
<b>Barrel Aging:</b>	6 months		
<b>Alcohol (%):</b>	13%	<b>pH:</b>	3.48
<b>Acidity:</b>	5,2	<b>Residual Sugar (g/l):</b>	0,2
<b>Total Annual Bottle Production:</b>	5000		