

MARKOU

= VINEYARDS =

EST 1998

Fiche Technique Form

Wine name:	PHENOMENA - SAVATIANO VARELI	Vintage:	2023
Producer name:	MARKOU VINEYARDS		
Classification: (PGI)	PGI ATTIKI		

Variety	SAVATIANO			
Soil type:	CLAY	Alcohol:	13%	
Vineyard altitude:	50-100	pH:	3,52	
Vine age:	65 Y	Total acidity:	4,8	
Training system		Total SO₂:	82	
Average yield (hl/ ha):	40hl/1ha	Residual sugar:	2,5	
Total production:	6000	Ex cellar price:		
Viticulture: (tick the relevant box)	CONVENTIONAL <input checked="" type="checkbox"/>	SUSTAINABLE	ORGANIC	BIODYNAMIC
Vinification:	YEASTS: (tick the relevant box)		SELECTED	INDIGENOUS
			<input checked="" type="checkbox"/>	
	FERMENTATION (Complete the boxes)	TYPE OF CONTAINER (inox, barrel, cement, amphora or any combination)	FERMENTATION TEMPERATURE	MALOLACTIC CONVERSION (Yes or no?)
		BARREL	17°C	YES
	MORE DETAILS (short paragraph): Grapes collected from multiple vineyard plots throughout Mesogeia region of the Attican wine country, terroir and variety typicality exemplified / Single vineyard			
Maturation:	TYPE OF CONTAINERS: OAK BARREL		LENGTH OF MATURATION	AGE OF BARRELS: 6 MONTHS
Contact name for Exports:	MARIA MARKOU & VASILIS MARKOU			

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ΕΝΕΡΓΕΙΑ ΣΥΓΧΡΗΜΑΤΟΔΟΤΟΥΜΕΝΗ
ΑΠΟ ΤΗΝ ΕΥΡΩΠΑΪΚΗ ΕΝΩΣΗ ΚΑΙ ΑΠΟ ΤΗΝ ΕΛΛΑΔΑ
PROJECT CO-FINANCED
BY THE EUROPEAN UNION AND GREECE



ΠΓΕ ΑΤΤΙΚΗ | ΠΓΕ ΡΕΤΣΙΝΑ ΑΤΤΙΚΗΣ | ΠΓΕ ΜΑΡΚΟΠΟΥΛΟ
ΠΓΕ ΠΛΑΓΙΕΣ ΚΙΘΑΙΡΟΝΑ
PGI ΑΤΤΙΚΗ | PGI RETSINA OF ΑΤΤΙΚΗ | PGI ΜΑΡΚΟΠΟΥΛΟ
PGI SLOPES OF KITHAIRONAS