

MARKOU

= VINEYARDS =

EST 1998

THÉROS

ASSYRTIKO 100%

Fiche Technique Form

Wine name:	THEROS	Vintage:	2023
Producer name:	MARKOU VINEYARDS		
Classification: (PGI)	PGI ATTIKI		

Variety	ASSYRTIKO			
Soil type:	CLAY	Alcohol:	12%	
Vineyard altitude:	50-100	pH:	3,54	
Vine age:	30 Y	Total acidity:	4,7	
Training system	GLOBLET	Total SO₂:	72	
Average yield (hl/ha):	50hl/1ha	Residual sugar:	1.7	
Total production:	5000	Ex cellar price:		
Viticulture: (tick the relevant box)	CONVENTIONAL <input checked="" type="checkbox"/>	SUSTAINABLE	ORGANIC	BIODYNAMIC
Vinification:	YEASTS: (tick the relevant box)	SELECTED <input checked="" type="checkbox"/>	INDIGENOUS	
	FERMENTATION (Complete the boxes)	TYPE OF CONTAINER (inox, barrel, cement, amphora or any combination) 70% INOX & 30% CLAY AMPHORA	FERMENTATION TEMPERATURE 12°C	MALOLACTIC CONVERSION (Yes or no?) NO

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	MORE DETAILS (short paragraph):		
Maturation:	TYPE OF CONTAINERS: Bottle	LENGTH OF MATURATION	AGE OF BARRELS:
Contact name for Exports:	MARIA MARKOU & VASILIS MARKOU		
Email:	exports@markouwines.gr		
Web address:	www.markouwines.gr		
Tasting Notes:	<p>Color: Medium to light lemon color Nose: Aromas of white-fleshed fruits, lemon blossoms and mineral elements. Mouth: Sharp acidity in the mouth, rich body with citrus fruits characteristics and ripe peach. Long aftertaste. Food Pairing: Fatty fishes, octopus, scallops, grilled calamari, fatty cheeses</p>		



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