



MARKOU KLEFTES SAVATIANO

SKU: GRMAKOW

Markou Vineyards dates back 1928 with vines planted in both Attica and Nemea. They make a range of wines from the Savatiano variety - a low yielding grape grown on the hot plain of Attica, cooled by the sea breezes from the neighbouring Aegean sea.

The grapes come from low altitude vineyards, only at 100-150m above sea level from the PGI appellation Attica - a virtually flat valley with clay and limestone soil. The vines were planted in the 1950s after a phylloxera plague destroyed all of the Attican vineyards. The vines are now more than 50 years old.

Grapes are destemmed, crushed and only the first juice is collected. A 24-hour skin contact occurred in stainless steel vat before the fermentation started. Light stirring of the fine lees took place to add complexity and texture to the wine. Fermentation lasted for 4 weeks at a controlled temperature before the wine is stabilized cold and filtered. Inert gas is added immediately before bottling to prevent any contact with oxygen.

Tasting Notes: Baked peach and roasted apple with a hint of almond and a crisp, grapefruit finish. A delicious, textured dry white that is truly natural.

Food Match: Ideal with grilled mushrooms and paella

Closure: Diam

Farming Practices: Vegan - Organic - No added sulphites

