

Markou Vineyards

Varietal: Savatiano
Vintage: 2015
Fanciful Name: Vareli
Region/AVA: Attiki -
Department
State Of Origin: Attiki -
Department
ABV: 13%
Bottle Size: 750 ml
Bottles Per Case: 12
Closure Type: Cork

WINE STORY:

VARIETY: Savatiano of Attica 100%. Savatiano is perhaps the most historic variety dating back to 2500 years and most planted variety in Greece due to its resistance to draught and disease. However, because traditionally it had been used alongside other varieties in blend wines and also for the traditional appellation wine Retsina, it had not been properly explored until recently. Savatiano gives robust wines of surprising character that are both beautifully drunk in their youth but that also age remarkably well. It is now building a reputation as a truly unique variety of great finesse offering citrus and tropical fruits aromas as well as mineral undertones that climax when aged. **GRAPE ORIGIN:** The grapes come from a low altitude – 5 acre single vineyard, only at 100-150m above sea level from the PGI appellation zone of the Attican slopeless valley. This special vineyard parcel is situated in an area called “Yallou” and it is famous for producing grapes of uniquely rich and qualitative juice. The vines were planted in the 1950s after a phylloxera plague that had then destroyed the entire Attican wine country and are now 60+ years of age. Argillaceous clayey soil, no irrigation low goblet vines. Yields are around 4,500kg/ha. **CLIMATE:** The winter in 2014/2015 was mild with occasional rainfalls and the summer was mildly hot, mostly dry except some rainfalls that occurred in the beginning of June which resulted in a smaller yield but healthy and qualitative fruit nonetheless. **VINIFICATION:** All Vinification and bottling was done at the Markou Vineyards winery in Peania Attica. The grapes were destemmed and crushed at low bar pressure momentarily after harvesting and only the first juice was collected. The must was then separated into fresh French lightly toasted oak barrels where they underwent fermentation which lasted for 4 weeks. The wine was next allowed to rest in the barrels for another month before performing mild batonnage followed by immediate bottling. The bottles were then carefully stored in our cellar and allowed to remain there for another 6 months. **PRODUCTION:** 2,500 bottles **TASTING NOTES:** A rich, intrinsic white wine with perfectly balanced acidity and mineral undertones; golden in color with greenish highlights, ripe peach and pear in the nose combined with toffee and vanilla. In the mouth it is rich and full bodied with toffee and peach tones that come together harmoniously in a long aftertaste. **FOOD PAIRING:** Fatty fishes, yellow cheeses, charcuterie, smoked salmon, pasta



ANALYSIS: Alcohol: 13.5% Total acidity: 4.8 PH:
3.35 Residual Sugar: 0.4 g/l

SCORES AND ACCOLADES: