

2018 KLEFTES MARKOU



TYPE :
DRY WHITE WINE

CATEGORY :
P.G.I. ATTIKI

VARIETY :
100% SAVATIANO

PRODUCER :
MARKOU VINEYARDS

ALCOHOLIC VOLUME (%): 12.0

TOTAL SO2 (MGR / LT): 10

TOTAL ACIDITY
(GR TARTARIC ACID / LT): 4.8

RESIDUAL SUGAR (GR / LT): 0.2

pH: 3.60

MARKOU GROUP

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VINEYARDS

Organic and wholly sustainable vines in Attica at an altitude of 100-150m. 60+ year old low goblet vines with no irrigation. Yields around 4,500kg/ha. Family-owned for four generations.

SOIL

Argillaceous clay soil.

CLIMATE

A warm and temperate Mediterranean climate. Hot and dry summers with a cooler spring and wet winters. Winter in 2018 was mild with frequent rainfall, while summer was heated and dry with some sporadic rainfall in early June.

VINIFICATION METHOD

The grapes are first de-stemmed before being crushed at low bar pressure. Only the first juice is collected. The must remains with the skins for 24 hours in a stainless steel tank where spontaneous fermentation occurs assisted by the careful addition of neutral yeasts. Light stirring of the fine lees takes place to add complexity to the flavor, aromas and texture of the wine. Fermentation lasts for 4 weeks at a controlled temperature of 16C before the wine is cold stabilized and filtered (once). Inert gasses are added immediately before bottling to prevent any contact with oxygen.

SERVING SUGGESTIONS

Pairs well with strong cheeses, mushroom based dishes, seafood and fish.



TASTING CHARACTERISTICS:

Ripe, tropical fruitiness in the mouth with aromas of fresh dough and pineapple

Aromas of fresh jams, with mineral understones

