



TYPE :  
WHITE RESIN WINE

CATEGORY :  
P.G.I. ATTIKI

VARIETY :  
100% SAVATIANO

PRODUCER :  
MARKOU VINEYARDS

ALCOHOLIC VOLUME (%): 12.5

TOTAL ACIDITY  
( GR TARTARIC ACID / LT ): 5.2

RESIDUAL SUGAR (GR / LT): 0.2

pH: 3.60

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#### MARKOU GROUP

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# RETSINA MARKOU

## 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.

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## SOIL

Argillaceous, clay soil.

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## 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.

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## VINIFICATION METHOD

Grapes are de-stemmed and crushed at low bar pressure shortly after harvest. Only the first juice is collected. The must is then placed in to one stainless steel tank which is inoculated with with a variety of yeasts to add complexity. A small amount of cotton gauze wrapped pine resin is added in to the tank prior to fermentation, which lasts for four weeks at a controlled temp. of 16C. This is removed when the fermentation process ends. The wine is then cold stabilized and filtered once prior to bottling.

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## SERVING SUGGESTIONS

Pairs well with seafood, sushi, tempura vegetables and shellfish, summer vegetable dishes etc.

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## TASTING CHARACTERISTICS:

Refreshing and fruity with mastic and pine overtones

Rich, herbaceous character

Well balanced with a long aftertaste

