



TYPE

Dry Red Wine

VARIETY

Mandilaria 50% & Agiorgitiko 50%.

ALCOHOL

12.0 %

TOTAL ACIDITY: 5

pH: 3.69

Residual Sugar: 0,3 g/l

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eMeis RED MARKOU

VARIETY:

Mandilaria 50% & Agiorgitiko 50%. A wondrous blend of two indigenous Greek red grape varieties, one being an islander and the other a mainlander. Mandilaria is a red variety with quite intense color and high tonality. Agiorgitiko, is one of the most known Greek varieties and a very versatile grape variety that can be made in a wide range of styles.

GRAPE VARIETY:

Both varieties have low yields of about 5,500kg/he. This Agiorgitiko is a relatively young vine of 20 years of age, planted in the Attican wine country in the area called Kantza. But this Mandilaria vine is older by 20 years reaching a ripe 40 years of age from 3 different plots at an altitude of 250m above sea level in the Spata area vineyards.

VINIFICATION:

This fruity red wine is made by carbonic maceration. The grape berries enter in whole into the tank which is then sealed to undergo a patient and intrinsic fermentation which involves each individual grape berry separately. The result is a wine with rich, fresh, red fruits' aromas, with a medium to high acidity that is best enjoyed young.

FOOD PAIRING:

Best enjoyed with red sauced pasta or pizza, grilled chicken or light stews.



TASTING NOTES:

Light ruby color. Fresh aromas of red forest fruits. Light mouth with intense flavors of strawberries & sour cherries. Medium to high acidity and a medium aftertaste.