SINCE 1978
AMATHUS
DRINKS TO THE WORLD

MARKOU SCHINOPEFKO RETSINA



£17.30

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SKU: GRMARET

Categories: White Wines, Greece, Dry, Vegan, House Wines, £10 - £19.99 Wines

Markou Vineyards dates back 1928 with vines planted in both Attica and Nemea. They make a range of wines from 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. The must is then placed into a stainless steel vat with yeast. A small amount of cotton gauze wrapped pine resin is added in to the vat prior to the fermentation. This is removed at the end of fermentation. The wine is then stabilized cold and filtered prior to bottling.

Tasting Notes: A subtle hint of pine with notes of white peach, pear, white flowers, dried citrus and fine, fresh acidity. This is a very attractive elegant modern Greek white, that bears little resemblance to the style traditionally associated with Restina

Food Match: Tempura vegetables and ceviche

Closure: Diam

Farming Practices: Vegan - Contains Sulfites

