SINCE 1978
AMATHUS
DRINKS TO THE WORLD



MARKOU PHEMOMENA SAVATIANO VARELI

£26.20

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SKU: GRMASV

Categories: White Wines, Greece, Dry, £20 - £49.99 Wines, Vegan

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 fermentation started in new French oak for a duration of 4 weeks. Then, the wine rested in the barrels for a further month while battonage is performed. After bottling, the bottles are stored for 6 additional months before release.

Tasting Notes: Notes of ripe nectarine, nougat, honey and vanilla. Full-bodied, rich and creamy with appealing depth and texture leading to a fresh citrus finish.

Food Match: Ideal with pan-fried salmon, omelette Arnold Bennet, roast chicken and parmesan risotto.

Closure: Diam

Farming Practices: Vegan - Contains Sulfites

