MARKOU VINEYARDS

\$17.10 * Suggested retail price

FRÉCHETTE



Markou Vineyards Retsina d'Attiki

| | Product code | 14388552 |
|-------|-----------------------|----------------------|
| \$ | Licensee price | \$14.13 |
| a d d | Format | 12x750ml |
| | Listing type | SAQ Specialty by lot |
| Ĺõ | Status | Available |
| • | Type of product | Still wine |
| | Country | Greece |
| Ø | Regulated designation | Table wine |
| 9 | Region | Attica |
| 18 A. | Varietal(s) | Savatiano 100 % |
| % | Alcohol percentage | 12.5% |
| Ŷ | Colour | White |
| 1 | Sugar content | 0.2 |
| Ţ | Closure type | Cork |
| Ţ | À boire | Ready to drink |
| | | |

ABOUT THIS WINERY

The Markos brothers, continuing the 150-year tradition of the family, established a modern winery in 1981, in Paiania (Mesogaia), a land widely known for the production of wine including the famous Retsina wine. Today, the 4th generation is releasing its first wines made with the freshness of young winegrowers, combined with the experience of previous generations.

TASTING NOTES

It is a dry, refreshing and fruity white wine with a frame of pine resin and a rich herbaceous character. The attack is straightforward and the finish is long and balanced. A perfect accompaniment to seafood, sushi, vegetable and shellfish tempura and seasonal vegetable dishes.

PRODUCT NOTES

Vineyards with a low slope and clay soil, located at an altitude of between 100 and 150 meters. Vines over 60 years old.

PRODUCTION NOTES

Manual harvest in early September. The grapes are destemmed and pressed, only the first press is collected. The must is transferred to stainless steel tanks and added with yeasts for complexity. At the start of fermentation, a small amount of fresh resin coated in cotton gauze is inserted into the tank and is removed after fermentation is complete, 4 weeks later. The wine is then stabilized in the cold and is only filtered immediately before bottling.



