

# MARKOVITS—XINOMAVRO 1999

Náoussa



**APPELLATION:** Náoussa

**BLEND:** Xinomavro

**WINEMAKER:** Markos Markovits

**VINEYARD:** \_\_\_\_\_

The Markovitis vineyards are in a mountainous area of north east Greece. Whilst this area is technically Mediterranean, the area experiences some continental influences such as cool nights and warm to hot days, which aids the high acid retention in grapes that already tend to have high acidity. The soils are clay. Markos' philosophy of is to do as much work in the vineyard as possible, so he can have a light hand in the winery.

**VITICULTURE:** \_\_\_\_\_

Certified organic, since 1992, celebrating the biodiversity in the surrounds with weeds thriving in between the rows of vines. Crop load is strictly reduced by careful pruning in August.

**WINEMAKING:** \_\_\_\_\_

The grapes are handpicked and carefully de-stemmed. The juice is then gently processed through a gravity fed system to avoid overhandling. Primary and malolactic fermentation take place in stainless steel. The wine is then aged in tanks for 12 months, before being transferred to barrels for 24 months. This imparts very little wood effect allowing the fruit to speak for itself.

**This wine is suitable for vegans and vegetarians.**



**TASTING NOTES:** \_\_\_\_\_

A hugely complex and aromatic wine. Starting with a bouquet of ripe black fruit, hints of olives and tomatoes and bursting with terroir expressions of eucalyptus, wood, wet leaves and earth. The acidity has been beautifully preserved and the intense tannins have softened with age.