

# XINOMAVRO – MARKOVITIS

Náoussa



**APPELLATION:** Náoussa

**BLEND:** Xinomavro

**WINEMAKER:** Markos Markovitis

## VINEYARD:

The Markovitis vineyards are in the mountainous area of Náoussa in 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. They work with 14 hectares of east-facing vines planted on clay soils with fractions of granite and limestone. The vineyard is 230-250 metres above sea level.

## 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. The result is incredibly elegant and aromatic wines, that keep fresh and vibrant for years to come.

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



## TASTING NOTES:

Ripe red fruit, leather, red pepper and tobacco - the nose is impressive right from the start. Moderate body with robust but well integrated tannins combined with lovely linear acidity. Spicy fruit dominates the mid palate and remains there in the long peppery aftertaste. A modern take on Xinomavro.