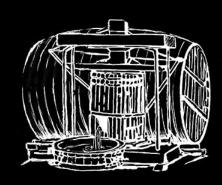


MARKOU =VINEYARDS=

EST. 1908





"Markou Vineyards" is the eldest artisanal winery of the Attican wine country outside Athens, fully operational without hiatus since 1908; with deep inherited knowledge and love for the art of viticulture and winemaking that goes back 4 generations.

Exclusively run by 7 family members that cover the entire spectrum of operations: viticulture, vinification, label-design and sales the Markou's produce beautifully robust wines with surprising longevity that are rich in layers of appreciation. Each year experimenting and evolving, "Markou Vineyards" in their winemaking and branding value both honesty and spirit.

An abundance of chosen labels sold selectively, exported in several countries and awarded annually in international wine fairs and competitions.

Vineyards:

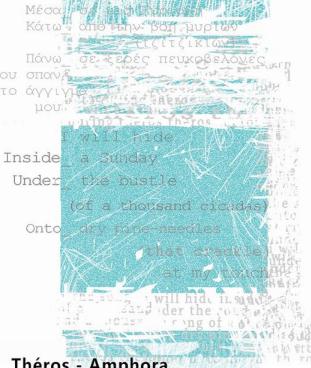
Markou Vineyards winery owns a 10 hectares vineyard in the PGI Attican wine country and 10 hectares of prominent VQPRD vineyards, in the Nemean wine country in the Peloponnese. 60+ years vines in goblet formations, non-irrigated, organic cultivation, argillaceous soils, herbs planted alongside.

Varieties:

The indigenous variety of Attica Savatiano, the indigenous variety of Nemea Agiorgitiko and also Assyrtiko, Roditis, Athiri, Moschofilero, Moschato, Malagousia, Mandilaria & the French Cabernet Sauvignon, Merlot.



Echoes Dry Red Wine PGI Attiki Varieties: Agiorgitiko 100% Yield: 400kg/0.25 acres Vinification: Careful grape selection, lengthy extraction and controlled fermentation at 24 degrees MARKOU T Celsius. Aging in oak barrels for 12 months. **Tasting Notes:** Deep ruby color with crimson highlights. eChOec Ripe red fruits' aromas, cinnamon & AGIORGITIKO spice in the nose. Rich body with soft tannins and balanced acidity. Notes of cherries, tobacco, vanilla & spices create MARKOU a complex bouquet with a long aftertaste. =VINEYARDS= EST. 1908



Théros - Amphora Dry White Wine PGI Attiki

Variety: Assyrtiko 100% Yield: 400kg/0.25 acres

Vinification:

Careful grape selection, lengthy extraction and controlled fermentation at 24 Co degrees Celsius. 30% of juice fermented in clay amphoras.

Tasting Notes:

Medium to light lemon color. Aromas of white-fleshed fruits, lemon blossoms and mineral elements. Sharp acidity in the mouth, rich body with citrus fruits characteristics and ripe peach. Long aftertaste.





Paleo

Dry Red Wine PGI Attiki

Variety:

Cabernet Sauvignon 50%, Merlot 50%

Yield: 400kg/0.25 acres

Vinification:

Careful grape selection, lengthy extraction and controlled fermentation at 18 degrees Celsius. Aging in oak barrels for 18 months.

Tasting Notes:

Deep ruby color, concentrated aromas of black forest berries, intense spices, leather and chocolate. Strong tannins i n the mouth, plum and wild strawberries, ground black pepper and vanilla. Long and gratifying aftertaste.



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RKO **Euphoria**Dry Rose Wine Varieties: Agiorgitiko 85% ,Assyrtiko15% Yield: 400kg/0.25 acres Vinification: Careful grape selection, extraction for 5 hours at 10 degrees Celsius and controlled fermentation at 17 degrees Celsius. **Tasting Notes:** CHA Medium pink color, red forest fruits' RIA aromas. Rich fatty mouth with flavors of strawberries and cherries. Cool acidity and spicy aftertaste. MARKOU =VINEYARDS= EST. 1908

Kleftes Organic Wine No Added Sulfites

Dry White Wine PGI Attiki

Varieties: Savatiano 100% Yield: 550kg/0.25 acres

Vinification:

Careful grape selection, controlled fermentation at 17 degrees Celsius in protected environment of carbon dioxide, without the addition of sulphites.

Tasting Notes:

Light golden color. Tropical fruits' aromas, caramel and cookies. Rich acidity in the mouth, dry fruits' and earthy flavors. Long aftertaste.





Schinopefko Retsina

Dry White Resinated Wine, Traditional Appellation

Varieties: Savatiano 100% Yield: 550kg/0.25 acres

Vinification:

Careful grape selection, controlled fermentation at 17 degrees Celsius.

Tasting Notes:

Light lemon color with green highlight Dominant herbal aromas with that of pine prevailing, lemon blossoms and citrus. Medium body with balanced acidity, flavors of stone-fruits and a scent of pine, long aftertaste.







Vinification:

Careful grape selection, controlled fermentation at 17 degrees Celsius.

Tasting Notes:

Light lemon-yellow color.
Great aromatic intensity of white fleshed fruits and a floral constitution.
Mouth with rich density of aromas of bananas, tropical fruits combined with mineral elements. Rich body with satisfying acidity, intriguing salinity and a long aftertaste.



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Varieties: Malagouzia 100% Yield: 600kg/0.25 acres

Vinification:

Careful grape selection, controlled fermentation at 17 degrees Celsius.

Tasting Notes:

Light yellow color with green highlights, aromatic intensity of flowers with lime blossoms most prevalent in the nose. Fruity mouth of appricots and peach. Medium body with satisfying acidity.





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Emeis Dry White Blend Wine

Varieties:

Assyrtiko 20% Muscat 60% Roditis 20%

Yield: 800kg/0.25 acres

Vinification:

Careful grape selection, controlled fermentation at 17 degrees Celsius.

Tasting Notes:

Light lemon-green color. Rich aromatic density of lemon, and stone-fruits. Crisp mouth with flavors of citrus fruits, high acidity and balanced aftertaste.





Emeis

Dry Red Blend Wine

Varieties:

Mandilaria 50%, Agiorgitiko 50%

Yield: 650kg/0.25 acres

Vinification:

Careful grape selection. Maceration carbonique.

Tasting Notes:

Light ruby color. Fresh aromas of red forest fruits. Light mouth with intense flavors of strawberries & sour cherries. Medium to high acidity and medium aftertaste.



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<u>find us</u>

Website:

markouwines.gr markouvineyards.gr

Address1:

10 km of Markopoulou Ave., Peania 19002

Address2:

Ag.Dimitriou Avenue (near exit 16 of Attiki Odos), Pallini 15351

T:

0030 210 6644711 0030 210 6037933

E

info@markouwines.gr info@markougroup.com

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ampelones_markou_vineyards

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