

MARKOU

=VINEYARDS=

EST. 1908

An Athenian Winery
at the heart of the Attican Wine Country





THE TERROIR OF ATHENS

The Attican wine country of Athens is the 2nd largest of Greece; in its overwhelming majority in traditional goblet formation, non-irrigated and characterized by permeable argillaceous soil, subterranean water currents of both fresh and brackish water, ample sunlight and refreshing ocean winds. Markou Vineyards Winery owns 10 hectares of Athenian vineyards 70+ years old and 10 hectares of vineyards in the Nemean wine country.

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THE VINE & THE OLIVE

The Athenian wine country being the most historic of Greece is widely interjected by endless olive groves.

The sacred tree of the city of Athens is planted at every available corner amidst the vines and the wild forest vegetation. The soil is clay, limestone, gravel and rich in minerals.



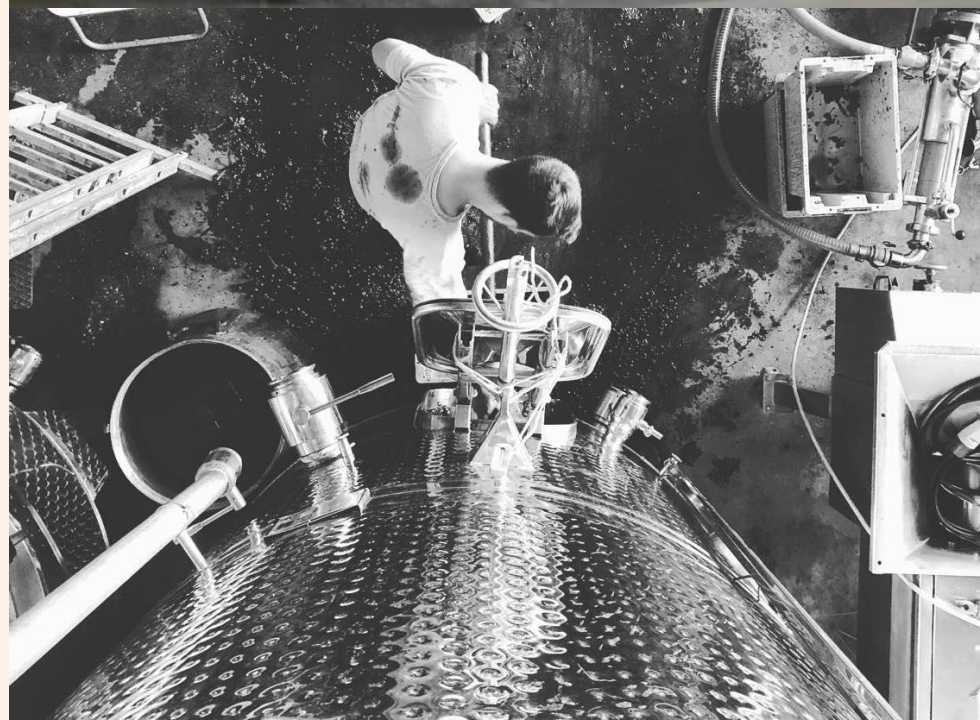
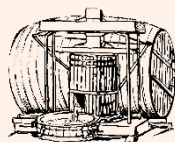


OUR HISTORY

The Markou Vineyards Winery is one of the eldest artisanal wineries of the Attican wine country of Athens, fully operational without hiatus since 1908 and the first artisanal winery to found a contemporary wine-making and bottling unit in 1983.

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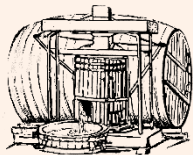


OUR PHILOSOPHY

*"We tend to the vine with minimal intervention.
The timing of each year's harvest is key; after the
harvest, we follow the grape much like a
sculptor follows marble."*

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SUSTAINABLE FARMING & WINEMAKING

The land is fertile and rich and needs little of us.

“We shuffle once a year to open up the soil for the rain during October and once more to return it to its peace. We use only our very own compost of grape skins and seaweed from our adjacent ocean banks for fertilizer. We prune once a year. All work, including harvest, is performed manually unchangeably since antiquity.

The grape is wiser than us.

Minimal intervention is followed in all our practices. Wild natural yeasts in protected environments.:



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.

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KLEFTES 2009

The winery's natural wine “Kleftes” was the first organic white wine without the adding of sulphites produced in Greece .

A joint project between the winery's in house oenologist and 4th generation winemaker, Vasilis K. Markou with his Oenology professor during his graduating year.

“Kleftes” is the dandelion flower on which we blow to make a wish: “Our wish was for this natural minimal intervention wine to be amazing and our wish was granted.”



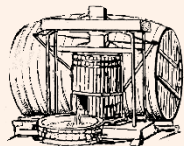


THE WINERY

In 1983 the 3rd generation of wine-makers renovated the family's traditional winery bringing it up to date, founding the 1st artisanal contemporary winemaking production and bottling unit in Athens according to the current standards and technological dictates.

Exclusively run by 7 family members that cover the entire spectrum of operations: viticulture, vinification, design and sales.

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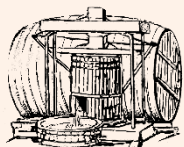




THE WINE MUSEUM

The Markou family founded the "Markou Wine Museum" in 2005, which hosts their private collection of agricultural and wine-making tools from the 19th century and onwards, a unique space hosting wine tastings, masterclasses, educational programs of agrotourism; furthering awareness of the artisanal Athenian traditions of wine making and the idiom of the Attican Athenian terroir.

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ΜΟΥΣΕΙΟ
ΟΙΝΟΥ
WINE
MUSEUM

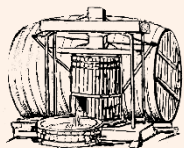




WE
LOVE
WHAT
WE DO!



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MAKING GREAT WINES SINCE 1908