Domaine Papagiannakos Savatiano Old Vines, PGI Markopoulo 2022

GPA001 DOMAINE PAPAGIANNAKOS ATTICA, GREECE
12.5% | 6 x 75cl | Screwcap
Savatiano 100%
Vegetarian, Vegan

Classic expression of the indigenous Savatiano grape from vineyards just outside Athens.
**Domaine Papagiannakos Savatiano Old Vines, PGI Markopoulo 2022**

GPA001 DOMAINE PAPAGIANNAKOS ATTICA, GREECE

---

**PRODUCTION**

The Savatiano grape is well-adapted to the Attican climate, and is widely cultivated here. The grapes for this wine are sourced from 7 blocks of 50 year old, low-yielding, unirrigated Savatiano vines in Markopoulo. They grow in limestone soil, on gentle north-facing slopes, at just 100m altitude. The grapes are hand-harvested in mid-September, then undergo fermentation in temperature-controlled stainless steel tanks at 17°C for around 20 days.

---

**TASTING NOTE**

Fresh floral aromas leading onto a broad peachy palate with lemon and herbal characters. The wine is textural with a crisp, citrus-tinged, and lightly saline finish.

---

**FOOD MATCH**

Drink with pork chops and lemony potatoes.

---

**NOTES**