



PRODUCER PROFILE

Estate owned by: Vassilis Papagiannakos
 Winemaker: Vassilis Papagiannakos
 Total acreage under vine: 150
 Estate founded: 1919
 Winery production: 250,000 Bottles
 Region: Attica
 Country: Greece

Domaine Papagiannakos Old Vine Savatiano 2016

WINE DESCRIPTION

Founded in 1919, Domaine Papagiannakos is located in the Attica region of Central Greece, just 18 miles from Athens. Today, the winery is run by the 3rd generation, Vassilis Papagiannakos, who has issued a new era of modern winemaking while still maintaining the family's dedication to cultivating and preserving the region's most famous indigenous grape, Savatiano.

ABOUT THE VINEYARD

The vineyards used for the Papagiannakos Old Vine Savatiano are located in southeastern Attica at an altitude of 330 feet. The landscape is cup-shaped with the vineyards facing north, which prevents the grapes from being overexposed to the heat of the sun. The vineyard is over 50-years-old, and is farmed without irrigation, resulting in low-yielding vines that produce grapes with rich, concentrated fruit flavors.

WINE PRODUCTION

The Savatiano grapes are fermented in INOX stainless steel tanks at a controlled temperature (60°-65°F) in order to preserve the fresh, varietal fruit flavors. Vinified in a dry style, this wine bears the regional Markopoulo PGI appellation designation.

TASTING NOTES

Bright gold and clear in color, delicate bouquet, aroma of citrus. Medium acidity, long and pleasant aftertaste.

FOOD PAIRING

The medium-weight palate and acidity make this a versatile pairing wine. Enjoy with a variety of Mediterranean dishes, fresh salads and seafood, as well as sushi, cheese and poultry.

VINEYARD & PRODUCTION INFO

Soil composition:	Limestone, Clay and Gravel
Elevation:	330 feet
Exposure:	Northern
Average Vine Age:	50 years
Harvest time:	Early September

WINEMAKING & AGING

Varietal composition:	100% Savatiano
Fermentation container:	INOX stainless-steel tanks

ANALYTICAL DATA

Alcohol:	12.5 %
pH level:	3.4
Residual sugar:	0.8 g/L
Acidity:	5.0 g/L