



PRODUCER PROFILE

Estate owned by: Vassilis Papagiannakos
Winemaker: Vassilis Papagiannakos
Total acreage under vine: 150
Estate founded: 1919
Winery production: 190,000 Bottles
Region: Attica
Country: Greece

Papagiannakos Savatiano Old Vines 2023

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.

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.

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
Harvest time:	Early September
Bottles produced of this wine:	190,000
Average Wine Age:	50 years

WINEMAKING & AGING

Varietal composition:	100% Savatiano
Fermentation container:	Stainless steel tanks
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks
Total SO2:	100 mg/L

ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.4
Residual sugar:	0.8 g/L
Acidity:	5.7 g/L
Dry extract:	22.5 g/L