



## PRODUCER PROFILE

Estate owned by: Vassilis Papagiannakos  
Winemaker: Vassilis Papagiannakos  
Total acreage under vine: 150  
Estate founded: 1919  
Region: Attica  
Country: Greece

## Papagiannakos Savatiano Vareli 2017

### 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 Savatiano vineyards used for the Papagiannakos Vareli 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. Aged in new oak barrels for 6 months prior to bottling. Vinified in a dry style, this wine bears the regional Markopoulo PGI appellation designation.

### TASTING NOTES

Yellow in color, with green reflections, this oak-aged Savatiano has a rich and complex bouquet with aromas of toasty wood, baking spices and crisp citrus. Full-bodied on the palate, yet balanced, with elegant flavors of oak and concentrated fruit.

### FOOD PAIRING

The rich weight and tannin structure of this white wine make it an ideal pairing for grilled fish, pasta with cream-based sauces and aged cheeses, as well as white-meat dishes with lemon sauce.

### VINEYARD & PRODUCTION INFO

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

### WINEMAKING & AGING

Varietal composition:	100% Savatiano
Fermentation container:	INOX stainless-steel tanks
Type of aging container:	Barrels
Age of aging container:	New
Length of aging before bottling:	6 months

### ANALYTICAL DATA

Alcohol:	12.7%
pH level:	3.6
Residual sugar:	0.7 g/L
Acidity:	5.1 g/L