Petrakopoulos

A luminous blend of Vostilidi, Tsaousi, and Muscat , Lefko embodies the soulful character of Kefalonia's white grapes.

PETRAKOPOULOS
KEFALONIA

Lefko - Vostilidi & Muscat 2023

, Greece

Alcohol :13,00 %

Composition: 60% Vostilidi, 30% Tsaousi, 10% Muscat

Winemaking

Grapes are **hand-harvested**, gently pressed, and **fermented with indigenous yeasts** in **stainless steel tanks**. The wine is **neither fined nor filtered**, allowing for purity and authenticity. A small amount of **residual sugar (<3 g/L)** adds roundness, while the **13% alcohol** is balanced by vibrant acidity. The wine is **aged in stainless steel**, preserving freshness, and produced in **just 4,000 bottles**.

Tasting Notes

- **Color**: Pale straw with golden glints.
- **Aroma**: Floral lift from **Muscat**, layered with **fresh white fruit**, hints of **caramel**, and soft herbal nuances from **Vostilidi**.
- **Palate**: Slightly oily texture, yet balanced by **bright acidity**, with flavors of **stone fruit**, **lemon zest**, and **spiced compote**. Long, savory finish.

Did you know?

Lefko continues an ancient Kefalonian tradition of **co-planting and co-fermenting indigenous varieties**. Vostilidi is a rare variety related to Robola, while Tsaousi and Muscat have long been part of the island's vinous heritage. Together, they create a **singular, multi-dimensional white** that reflects both the past and future of Ionian winemaking.

Wine Pairing Ideas

- **Seared scallops with lemon butter**: Complements the wine's texture and citrus lift.
- **Goat cheese salad with herbs**: The acidity and herbal tones echo beautifully.
- **Grilled chicken with fennel and anise**: A match for the wine's slight sweetness and spice.
- **Salt-baked white fish**: Highlights the wine's mineral freshness.