

Petrakopoulos

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



Lefko - Vostilidi & Muscat 2023

, Greece



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.





