

# 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.





