



Santo Wines Kontarades Single Vineyard

Appellation: Protected Designation of Origin (PDO) Santorini
Type: White dry wine
Varieties: Assyrtiko 100%

2022 vintage

Tasting notes

The fruit is sourced from a four-acre single vineyard in the celebrated Megalochori area, consisted of ungrafted Assyrtiko vines with an average age of 70 years.

Well protected from the harsh north winds while rich in basaltic stones, this leads to a lusciously fruited wine with pronounced stony minerality.

Technical info

Alc by vol (%): 13.3

Total acidity (*gr tartaric acid/lt*): 6.6

Residual sugars (*gr/lt*): 3.4

pH: 2.99

The vineyard

Location: Megalochori, Santorini

Altitude: Up to 200 meters

Age of vines: 70 years avg.

Pruning method: "Kouloura" (basket-shaped)

Planting density: 2,000 – 2,300 vines/ha

Yield/ha: 2,000 kg

Winemaking

Classic white vinification. Destemming, skin contact for 6 hours in low temperature 5-6°C. Gentle pneumatic press. Fermentation temperature at 16-17°C.

Ageing in clay amphorae, on fine lees, for minimum 12 months before bottling.

Total Production: 4.000 bottles

Suitable for vegetarians & vegans

