



SANTORINI VINSANTO 12 YEARS OF AGEING (Vintage 2002)

APPELLATION	Protected Designation of Origin (PDO) Santorini
TYPE	Naturally sweet wine from sun dried grapes
VARIETIES	Assyrtiko (85%) – Aidani (15%)

AWARDS IN 2016

THESSALONIKI INTERNATIONAL WINE COMPETITION 2015
GRAND GOLD MEDAL

TASTING NOTES

A fine dessert wine made from the sun dried grapes Assyrtiko and Aidani of Santorini. The 12-year maturation in oak offers seductive aromas of honey, spice and caramelized fruits. Velvety palate with remarkable structure. Rich body, perfectly balanced sweetness and acidity, impressively long finish.

FOOD AND WINE PAIRING

S			
	ROASTED VEGETABLES	STARCHES	FISH
			
M			
	WHITE MEAT	RED MEAT	CURED MEAT
			
E			
	HARD CHEESE	SWEETS	FRUITS
			

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VITICULTURE INFO

LOCATION	Mostly from Thirasia island
ALTITUDE	Up to 400m.
AGE OF VINES	20-60 years
PLANTING DENSITY / HA	2,000-2,300 plants
YIELD / HA	3,000 Kg
HARVEST	Handpicked 20 – 30 August

TECHNICAL INFO

ALCOHOL DEGREE (% vol)	11.5
RESIDUAL SUGARS (gr/lt)	305
TOTAL ACIDITY (gr tartaric acid/ lt):	8.9
pH	3.15
DENSITY	1.0981
VOLATILE ACIDITY (gr acetic acid /lt):	0.52
TOTAL EXTRACT (gr/lit):	20.34
SO2 FREE (mgr/lt):	12.8
SO2 TOTAL (mgr/lt):	25.3
IRON	Less than 1 ppm
COOPER	Less than 1 ppm
ASCORBIC ACID (mgr/lt):	-

WINEMAKING

The grapes are sundried for 8-10 days.
Slow fermentation for 40 days.

Maturation: 12 years in 225Lt oak barrels of 4th
and 5th fill.
Bottling in 2015.

NOTES

MORE INFO ABOUT SANTORINI VINEYARD: THE VOLCANIC TERROIR

CLIMATE

Light winters, rare rainfall, cool summer mild winds, known as “meltemia”. Additionally, the night sea mist created by the evaporation of the sea during the hot summer sunny days, works as a natural moisturizer for the plants. The orientation of the vineyards (facing north) and the altitude retain a lower average temperature throughout the year. Additionally, the sea mist created by the evaporation of the sea during the hot summer nights, works as a natural moisturizer for the plants. The salty spray that covers the grapes boosts minerality and adds a pleasant, slightly briny character to the wine.

SOIL

The distinctive “**aspa**” of Santorini: a mixture of volcanic ash, pumice stone and pieces of solidified lava and sand. The soil has little to no organic matter, yet is rich in essential minerals (with the exception of potassium) leading to the production of wines with a naturally low pH level and a high acidity. The absence of clay offers a natural solid shield against phylloxera, which has never affected the vineyard of Santorini.

TRAINING SYSTEM

Terraced vineyards, known as “pezoules”, facilitate the farmers’ access on the sides of the steep hills, while at the same time hold in the humidity of the sea mist or the water in the very rare occasion of rainfall. Aiming at the protection of the grapes from the hot sun and the strong winds, the farmers’ have invented a distinctive way of training, the famous “**Kouloures**”; the vines get a basket-shape pruning and form a natural nest, which hosts the fruit in safety.

MORE INFO ABOUT SANTO WINES

Founded in 1947, the Union of Santorini Cooperatives (SANTO WINES) represents all the cultivators of the island and today counts 1,000 active members. Promoting the unique Santorini heritage, maintaining highest quality, preserving biodiversity and sustainable development are the core values of SANTO WINES philosophy.

The winery, privileged with a breathtaking location at Pyrgos village, is one of the top wine tourism destinations in Europe, hosting 300,000 visitors each year.

www.santowines.gr