

SANTORINI ASSYRTIKO 2015

APPELLATION	Protected Designation of Origin (PDO) Santorini
TYPE	Dry white wine
VARIETIES	100% Assyrtiko

HIGHLIGHT

On the back label of the wine, the basic info is also written in Braille system.

TASTING NOTES

This wine is a classic benchmark of the variety and its homeland. A vibrant aromatic cocktail of sea-breeze freshness and citrus fruits with honeyed undertones. Bone-dry, brightly acidic with a textural mineral smokiness and a food-begging finish.

FOOD AND WINE PAIRING



VEGETABLES



ROASTED VEGETABLES



STARCHES



FISH



SEAFOOD



WHITE MEAT



RED MEAT



CURED MEAT



SOFT CHEESE



HARD CHEESE



SWEETS



FRUITS



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VITICULTURE INFO

LOCATION	Pyrgos and Imerovigli villages
ALTITUDE	Up to 450m.
AGE OF VINES	20-60 years
PLANTING DENSITY / HA	2,000-2,300 plants
YIELD / HA	3,000 Kg
HARVEST	Handpicked 13-17 August

TECHNICAL INFO

ALCOHOL DEGREE (% vol)	12.85
RESIDUAL SUGARS (gr/lt)	2
TOTAL ACIDITY (gr tartaric acid / lt):	6.22
pH	3.12

WINEMAKING

Classic white vinification.
Destemming, skin contact for 6 hours.
Gentle pneumatic press.
Fermentation temperature at 16-17°C.
Conservation in stainless steel tanks.
Stabilization, filtering and bottling.

AWARDS AND SCORES FOR 2015 VINTAGE

DECANTER 2016 - **SILVER**

INTERNATIONAL WINE AND SPIRITS COMPETITION 2016 - **SILVER**

ROBERT PARKER'S WINE ADVOCATE (July 2016) - **91 points**

WINE ENTHUSIAST - **90 pts** <http://www.winemag.com/buying-guide/santo-wines-2015-assyrtiko-santorini>