

SantoWines SANTORINI ASSYRTIKO

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



2017 vintage

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, peach with honeyed undertones. Bone-dry, brightly acidic with a textural mineral smokiness and a food-begging finish.

Technical info

Alcohol by volume (%) 13.3 Total acidity (*gr tartaric acid/lt*) 5.8
 Residual sugars (*gr/lt*) 3.4 pH 3.09

Awards & Scores

Thessaloniki International Wine & Spirits Competition 2017 – Silver
 Berliner Wein trophy 2018 – Gold
 Mundun Vini Spring tasting 2018 – Silver

The vineyard

Location: Pyrgos & Imerovigli villages, Santorini
 Altitude: Up to 400 meters
 Age of vines: 20 – 60 years
 Pruning method: "Kouloura" (basket-shaped)
 Planting density: 2,000-2,300 vines/ha
 Yield/ha: 3,000 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. Conservation in stainless steel tanks. Stabilization, filtering and bottling.

Total Production: 200.000 bottles

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