

SantoWines SANTORINI ASSYRTIKO GRANDE RESERVE

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



2015 vintage

Tasting note

From 100 year old vines and aged in French barriques for 12 months, this wine features a golden color and a huge bouquet of toast, peach, bay leaf, honey, golden apple, spice, resin and purple flowers. The same flows over onto the taste buds where Assyrtiko's telltale crystalline/saline acidity carries the long finale.

Technical info

Alcohol by volume (%) 14.0 Total acidity (*gr tartaric acid/lt*) 6.8
 Residual sugars (*gr/lt*) 3.5 pH 3.15

Awards & Scores

Thessaloniki IWSC 2018 – Gold & "BEST DRY ASSYRTIKO WINE"
 TEXSOM 2018 - Bronze

The vineyard

Location: Akrotiri village, Santorini
 Altitude: Up to 300 meters
 Age of vines: 100+ years
 Pruning method: "Kouloura" (basket-shaped)
 Planting density: 2,000-2,300 vines/ha
 Yield/ha: 3,000 kg
 Harvest date: 20 August 2015. Humid summer cause the slow maturation of the grapes

Winemaking

Classic white vinification. Skin contact method for 6 – 8 hours in low temperature. After careful pressing and the beginning of the fermentation in stainless inox tanks, the must is filled in oak barrels for the completion of the fermentation. Batonnage every two days for one month approximately.

Maturation: 2 years total (12 months in 225Lt medium toast and 12 months in the bottle.

Barrels: French oak 225 Lt. of 2nd - 3rd fill

Limited Production: 8.000 bottles

Suitable for vegetarians and vegan