

## SantoWines SANTORINI ASSYRTIKO ORGANIC

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



### 2017 vintage

#### Tasting note

Elegant aromas of jasmine coexist with hints of lemon, citrus with notes of white flowers on the background. Refreshing acidity in the palate, in harmony with a touch of saltiness and minerality. A complex wine that will further evolve within the next 5 years.

#### Technical info

Alcohol by volume (%) 13.3                      Total acidity (*gr tartaric acid/lt*) 6.5  
 Residual sugars (*gr/lt*) 2.8              pH 3.06

#### The vineyard Single Vineyard

Date of Harvest: 8 August 2017  
 Location: Two block of vineyards in Episkopi  
 Altitude: 80 meters  
 Age of vines: Up to 10 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 at low temperature 5-6 °C. Gentle pneumatic press. Fermentation temperature at 16-17 °C that lasted 20 days. Use of organic yeast and minimum use of added sulfites. Conservation in stainless steel tanks. Stabilization, filtering and bottling.

Limited Production: 1.200 bottles

*Suitable for vegetarians and vegans*

