

SantoWines SANTORINI VINSANTO

Appellation: Protected Designation of Origin (PDO) Santorini
 Type: Naturally sweet wine from sundried grapes
 Varieties: Assyrtiko 85%, Aidani 15%



2011 vintage

Tasting notes

This classic dessert wine bears a deep orange-red color with brown tints. The nose is complex, ranging from sweet spices like cinnamon and cloves towards dried fruits such as apricots, prunes and raisins. Prolonged maturation of three years in oak barrels, delivers a mellow, velvety character, while balances the kicking acidity and reveals notes of honey and lemon. Long ageing potential.

Technical info

Alcohol by volume (%)	9.8	Total acidity (<i>gr tartaric acid/lt</i>)	9.8
Residual sugars (<i>gr/lt</i>)	308	pH	3.04

Awards & Scores

Thessaloniki International Wine & Spirits Competition 2018 – Gold

The vineyard

Location:	Pyrgos and Thirasia, 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

Harvest: handpicked between 20-30 August
 The grapes are sundried for 6-8 days
 Slow fermentation for 40 days

Maturation: 36 months in 225Lt oak barrels of 4th and 5th fill
 Ageing continues in the bottle

Total production: 40.000 bottles

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