



Santo Wines SANTORINI Selection Cuvee

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



2021 vintage

Tasting notes

Every year we choose the best tank of our Santorini Assyrtiko wine to further age it on lees for at least 10 months. The wine has medium body with a rich oily mouthcoating texture, refreshing acidity and nuances of flint, iodine and salt over a core of fresh citrus and orchard fruit.

Technical info

Alc by vol (%): 13.4 Total acidity (*gr tartaric acid/lt*): 6.65
Residual sugars (*gr/lt*): 4.2 pH: 2.82

The vineyard

Location: Pyrgos & Imerovigli, Santorini
Altitude: Up to 400 meters
Age of vines: 60 – 80 years
Pruning method: "Kouloura" (basket-shaped)
Planting density: 2,000 – 2,300 vines/ha
Yield/ha: 2,000 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.

Ageing in stainless steel tanks for minimum 10 months on fine lees before bottling.

Total Production: 30.000 bottles

Suitable for vegetarians & vegans

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