

SantoWines IRINI

Appellation: Protected Designation of Origin (PDO) Santorini
 Type: White dry wine
 Varieties: Assyrtiko 100%
 Ageing: 18 months in Vinsanto barrels

2016 vintage

This is a truly unique wine that reveals a deep lemon colour with golden hues. On the nose it feels very youthful with aromas of ripe yellow lemon, dried honey, chamomile, sage and coriander with suggestions of white and black pepper, toffee and vanillin. On the palate Irini is full bodied and ripe with amazing viscosity that caresses the palate. The oily, silky texture is balanced by the well integrated acidity that adds freshness and structure. Flavours of lime, yellow lemon, lemon tart, dried orange peel and dried yellow flower open to reveal layers of dried apricot, spice and butter with just a hint of creamy oak. Although fully concentrated and arguably big wine it feels balanced and harmonious. It compliments rich salads and yellow cheeses but will be unbeatable with barbecued rich fish like sea bream and white meats.

Drink 2018-2028.

Technical info

Alcohol by volume (%) 13.8 Total acidity (gr tartaric acid/lt) 6.3
 Residual sugars (gr/lt) 4.0 pH 3.07

The vineyard

Location: Aspra Chomata vineyards (Fira)
 Altitude: 100 meters
 Age of vines: 60-80 years
 Pruning method: "Kouloura" (basket-shaped)
 Planting density: 2,000-2,300 vines/ha
 Yield/ha: 3,000 kg

Winemaking

Harvest: handpicked between 10-20 August.

Skin Contact for 6 – 8 hours, fermentation of clear free run juice, use of organic yeast

Highlight: Partial fermentation into oak barrels that were used for the ageing of Vinsanto wines the last 10 years. Frequent battonage

Maturation: 18 months in 225 Lt medium toast French oak barrels of Vinsanto..

Total Production: 3.000

Suitable for vegetarians and vegans

