

**SantoWines SANTORINI ASSYRTIKO**

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

**2018 vintage**

**Tasting notes**

This wine is a classic benchmark of the variety and its homeland. A vibrant aromatic cocktail of sea-breeze freshness and citrus fruits, peach with honeyed undertones. Bone-dry, brightly acidic with a textural mineral smokiness and a food-begging finish.

**Technical info**

Alcohol by volume (%) 13.3      Total acidity (gr tartaric acid/lt) 5.9  
 Residual sugars (gr/lt) 3.3      pH 2.98

**The vineyard**

Location: Pyrgos & Imerovigli villages, Santorini  
 Altitude: Up to 400 meters  
 Age of vines: 40 – 60 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. Conservation in stainless steel tanks. Stabilization, filtering and bottling.

Total Production: 80.000 bottles  
 Suitable for vegetarians and vegans

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

