

## SantoWines SANTORINI ASSYRTIKO GRANDE RESERVE

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



### 2016 vintage

#### Tasting notes

From 100 year old vines and aged in French barriques for 12 months, this wine features a golden color and a huge bouquet of toast, peach, bay leaf, honey, golden apple, spice, resin and purple flowers. The same flows over onto the taste buds where Assyrtiko's telltale crystalline/saline acidity carries the long finale.

#### Technical info

Alcohol by volume (%) 14.4      Total acidity (*gr tartaric acid/ltr*) 6.7  
 Residual sugars (*gr/ltr*) 4    pH 3.10

#### The vineyard

Location: Akrotiri village, Santorini  
 Altitude: Up to 300 meters  
 Age of vines: 100+ years  
 Pruning method: "Kouloura" (basket-shaped)  
 Planting density: 2,000-2,300 vines/ha  
 Yield/ha: 3,000 kg  
 Harvest date: by 17 August 2016. The lack of extreme heatwave and lack of humidity accelerated ripening.

#### Winemaking

Classic white vinification. Skin contact method for 6 – 8 hours in low temperature. After careful pressing and the beginning of the fermentation in stainless inox tanks, the must is filled in oak barrels for the completion of the fermentation. Batonnage every two days for one month approximately.

Maturation: 2 years total (12 months in 225Lt medium toast and 12 months in the bottle.

*Barrels: French oak 225 Lt. of 2nd - 3rd fill*

Limited Production: 8.000 bottles

*Suitable for vegetarians and vegans*