

SantoWines SANTORINI ASSYRTIKO ORGANIC

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



2018 vintage

Tasting notes

Elegant aromas of jasmine coexist with hints of lemon, citrus with notes of white flowers on the background. Refreshing acidity in the palate, in harmony with a touch of saltiness and minerality. A complex wine that will further evolve within the next 5 years.

Technical info

Alcohol by volume (%) 14
 Residual sugars (gr/lt) 2.4
 Total acidity (gr tartaric acid/lt) 5.5
 pH 2.99

The vineyard

Single Vineyard

Date of Harvest: 5 August 2018
 Location: Two block of vineyards in Episkopi
 Altitude: 80 meters
 Age of vines: Up to 10 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 at low temperature 5-6 °C. Gentle pneumatic press. Fermentation temperature at 16-17 °C that lasted 20 days. Use of organic yeast and minimum use of added sulfites. Conservation in stainless steel tanks. Stabilization, filtering and bottling.

Limited Production: 900 bottles

Suitable for vegetarians and vegans