



## Santo Wines SANTO SPARKLING ROSE DEMI-SEC, Vin Mousseux de qualite

Type: Rose semi-dry sparkling wine  
Varieties: Assyrtiko 80% - Mandilaria 20%  
*The first ever sparkling rose from a Santorini producer*

### 2023 vintage

#### Tasting notes

Crystal-clear, pale pink color. The fine mousse offers persistent chains of bubbles. The nose is vibrant with layered aromas of strawberry, cherry and red berries. The bright acidity brings in a quality of freshness and crispiness on the palate, beautifully balancing the sugars. The fruity flavors lead to a pleasant, long finish.

#### Technical info

Alcohol by volume (%) 11.5    Total acidity (gr tartaric acid/lt) 6.4  
Residual sugars (gr/lt) 28.2    pH 3.01    Bar (bottle pressure) 5.9

#### The vineyard

Location: Pyrgos  
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: 1.500 kg

#### Winemaking

Early harvest grapes from the village of Pyrgos. After cooling them down at 5°C, the juice was left to settle down. Fermentation resulted to the base wine. Second fermentation took place in closed steel tanks for a period of 20 days. Stabilization, filtration and bottling.

*Limited production: 8.000 bottles*

