

**SantoWines SANTORINI ASPA**

Appellation: Protected Designation of Origin (PDO) Santorini  
 Type: White dry wine  
 Varieties: Assyrtiko 85%, Athiri 10% & Aidani 15%



**2018 vintage**

**Tasting notes**

A clear lemon color of medium intensity. Expressive flowery aromas of jasmine on the nose, along with green fruits, such as green apple and pear on a vanilla background. On the palate it is dry, with crispy-refreshing acidity, in great balance with the delicate floral and fruity flavors. Just an elegant touch of oak, contributes to the overall balance. Long and pleasant aftertaste.

**Technical info**

Alcohol by volume (%) 13.8      Total acidity (*gr tartaric acid/l*) 6.05  
 Residual sugars (*gr/l*) 3.05      pH 2.92

**Awards & Scores**

Santorini ASPA 2018, Silver Medal – 91 points, IWSC 2019 London UK  
 Santorini ASPA 2018, Silver Medal, Decanter World Wine Awards 2019  
 Santorini ASPA 2018, Silver medal, Thessaloniki IWSC 2019

**The vineyard**

Location: Pyrgos village, 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**

Harvest: handpicked between 10-20 August. Classic white vinification. Destemming, skin contact for 6 hours. Gentle pneumatic press. Fermentation temperature at 16-17 °C. At the beginning of the fermentation, the must is filled in oak barrels for the completion of the fermentation.

Maturation: 3 months in 225 Lt medium toast French oak barrels (50 % 1st – 50% 2nd fill)

Total Production: 80.000

*Suitable for vegetarians and vegans*