

## 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	Total acidity (gr tartaric acid/lt)	5.5
Residual sugars (gr/lt)	2.4	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*