

## SantoWines SANTORINI VINSANTO

Appellation: Protected Designation of Origin (PDO) Santorini  
 Type: Naturally sweet wine from sundried grapes  
 Varieties: Assyrtiko 85%, Aidani 15%



### **2012 vintage**

#### **Tasting notes**

This classic dessert wine bears a deep orange-red color with brown tints. The nose is complex, ranging from sweet spices like cinnamon and cloves towards dried fruits such as apricots, prunes and raisins. Prolonged maturation of three years in oak barrels, delivers a mellow, velvety character, while balances the kicking acidity and reveals notes of honey and lemon. Long ageing potential.

#### **Technical info**

Alcohol by volume (%) 11.4    Total acidity (*gr tartaric acid/lt*) 8.7  
 Residual sugars (*gr/lt*) 281.3                      pH 2.95

#### **Awards**

Gold Medal, Challenge International du Vin 2019  
 Rating Score 93, The Wine Advocate Issue 242, April 2019

#### **The vineyard**

Location: Pyrgos and Thirasia, Santorini  
 Altitude: Up to 400 meters  
 Age of vines: 20 – 60 years  
 Pruning method: "Kouloura" (basket-shaped)  
 Planting density: 2,000-2,300 vines/ha  
 Yield/ha: 3,000 kg

#### **Winemaking**

Harvest: handpicked between 20-30 August  
 The grapes are sundried for 6-8 days  
 Slow fermentation for 40 days

Maturation: 6 years in 225Lt oak barrels of 4th and 5th fill  
 Ageing continues in the bottle

Total production: 40.000 bottles