

SantoWines SANTORINI ASSYRTIKO

Appellation: Protected Designation of Origin (PDO) Santorini

Type: White dry wine

Varieties: Assyrtiko 100%



2018 vintage

Tasting notes

This wine is a classic benchmark of the variety and its homeland. A vibrant aromatic cocktail of sea-breeze freshness and citrus fruits, peach with honeyed undertones. Bone-dry, brightly acidic with a textural mineral smokiness and a food-begging finish.

Technical info

Alcohol by volume (%) 13.3 Total acidity (*gr tartaric acid/lt*)6.3

Residual sugars (*gr/lt*)3.3 pH2.85

Awards

Santorini Assyrtiko 2018, Silver Medal – 90 points, IWSC 2019 London UK

Santorini Assyrtiko 2018, Bronze Medal, Decanter World Wine Awards 2019

Santorini Assyrtiko 2018, Bronze medal, Thessaloniki IWSC 2019

Santorini Assyrtiko 2018, Rating 87 , The Wine Advocate - Issue 242 End of April 2019

The vineyard

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| Location: | Pyrgos & Imerovigli villages, Santorini |
| Altitude: | Up to 400 meters |
| Age of vines: | 60 – 80 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 in low temperature 5-6 °C. Gentle pneumatic press.

Fermentation temperature at 16-17°C. Conservation in stainless steel tanks. Stabilization, filtering and bottling.

Total Production: 80.000 bottles

Suitable for vegetarians and vegans