



SantoWines SANTORINI ASSYRTIKO ORGANIC

Appellation: Protected Designation of Origin (PDO) Santorini
Type: White dry wine
Varieties: Assyrtiko 100% of organic farming



2021 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 (%) 12,9 Total acidity (gr tartaric acid/lt) 6,8
Residual sugars (gr/lt) 1,85 pH 2,85

The vineyard

Single Vineyard

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: 1,000 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: 1.400 bottles

Suitable for vegetarians and vegans