



Santo Wines SANTORINI ASSYRTIKO Selection Cuvee

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

2020 vintage

Tasting notes

Medium lemon color with aromas of gun flint and crushed minerals over a core of ripe yellow lemon, pear and grapefruit. On the palate is medium bodied with medium acidity and alcohol and flavors of lemon rind, ripe citrus fruits and a touch of white peach. Notes of pencil shavings and almond skin emerge with time. Rich and velvety with an oily mouthcoating finish and just a touch of lees that comes through to the finish.

Drink now to 2027.

Technical info

Alc by vol (%) 13.3 Total acidity (*gr tartaric acid/l*)6.15
Residual sugars (*gr/l*)3.45 pH2.97

The vineyard

Location: Pyrgos & Imerovigli, 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. 13 months on the lees in stainless steel tanks. before bottling.

Total Production: 30.000 bottles



Highlight: On the back label, the basic info of the wine is also written in Braille system.