



Santo Wines SANTORINI VINSANTO 12 years ageing

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

Vintage 2008 - Bottling 2022



Tasting notes

Deep brown colour. Full body. Seductive aromas of honey, dried orange, figs, dates and peach jam, coffee beans, baking spices and caramelized fruits. Velvety palate with depth and viscosity. The finish lingers with layers of dried and baked stone fruits, figs, chocolate and sweet spices.

Technical info

Alcohol by volume (%) 11.9 Total acidity (*gr tartaric acid/lt*) 8.9
Residual sugars (*gr/lt*) 275 pH 3.02

The vineyard

Location: Pyrgos and Thirasia, 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: 3,000 kg

Winemaking

Harvest: third week of August
Sun drying for 8-10 days
40 days slow fermentation
Maturation in 225Lt oak barrels of 4th and 5th fill

Bottling: 2022