



Santo Wines SANTORINI ASSYRTIKO GRANDE RESERVE

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



2019 vintage

Tasting notes

From 100-year-old vines and aged in French barriques for 12 months, this wine features a golden color and a huge bouquet of toast, peach, bay leaf, honey, golden apple, spice, resin and purple flowers. The same flows over onto the taste buds where Assyrtiko's telltale crystalline/saline acidity carries the long finale.

Technical info

Alcohol by volume (%): 15.0 Total acidity (*gr tartaric acid/lt*): 6.9
Residual sugars (*gr/lt*): 3.15 pH: 2.89

The vineyard

Location: Akrotiri
Altitude: Up to 300 meters
Age of vines: 100+ years
Pruning method: "Kouloura" (basket-shaped)
Planting density: 2,000 - 2,300 vines/ha
Yield/ha: 2.500 kg
Harvest date: by 15 August

Winemaking

Classic white vinification. Skin contact method for 6 – 8 hours in low temperature. After careful pressing and the beginning of the fermentation in stainless inox tanks, the must is filled in oak barrels for the completion of the fermentation. Batonnage every two days for one month approximately.

Maturation: 2 years total (12 months in 225Lt medium toast and 12 months in the bottle).

Barrels: French oak 225 Lt. of 2nd - 3rd fill

Limited Production: 15.500 bottles

Suitable for vegetarians and vegans