

SantoWines Santorini VINSANTO 23 years ageing

Appellation: Protected Designation of origin Santorini
Type: Naturally sweet wine from sun dried grapes
Varieties: Assyrtiko (85%) and Aidani (15%)

Vintage 1993

Tasting notes

Precious dessert wine with deep bronze color.

The 23-year ageing in oak barrels resulted a rich bouquet with aromas of coffee beans, raisins, herbs, orange sweet preserve. Complex, with exceptional body and long aftertaste.

Remaining sediment in the bottle is possible due to the ageing process.

Suitable for long ageing.

A precious wine that we recommend to enjoy straight, without any food or dessert pairing so that its complex bouquet of aromas and taste are fully treasured.

The vineyard

Location: Pyrgos and Thirasia, Santorini
Altitude: Up to 400 meters
Age of vines: 20 – 60 years
Pruning method: “Kouloura” (basket-shaped)
Planting density: 2,000-2,300 vines/ha
Yield/ha: 3,000 kg

Winemaking

Harvest: handpicked between 20-30 August

The grapes are sundried for 6-8 days

Slow fermentation for 40 days

Maturation: 23 years in 225 lt oak barrels of 4th and 5th fill

Ageing continues in the bottle

Highlight

Collectors' edition, Limited Production of 600 bottles

A Certificate of Authenticity is included, stating the number of each bottle

Leather case packaging contains:

Complimentary bottle cap made of glass

Embroidered white cotton towel

Luxury leather hardback publication “The Santorini Vinsanto”