

SantoWines SANTORINI VINSANTO 8 years ageing

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



Premium selection Vintages 2005 – 2006 - 2007 Bottling 2015

Tasting notes

Deep brown in color with pronounced aromas of baked apricots, raisins, dried figs and dates over a layer of forest floor, brown sugar, crème brulee, bitter chocolate, caramelized oranges and butterscotch. Luscious and full bodied on the palate this reveals a backbone of crisp acidity. The lingering finish reveals notes of walnut, molasses and baking spice.

Technical info

Alcohol by volume (%) 11.7 Total acidity (*gr tartaric acid/lt*) 8.5
 Residual sugars (*gr/lt*) 292.3 pH 3.08

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 of each vintage in 225Lt oak barrels of 4th and 5th fill
 Blend of selected barrels from vintages: 2005, 2006, 2007
 Bottling: 2015