



Santo Wines 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 2008 – 2009 - 2010 **Bottling 2020**

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 (%) 11.3 Total acidity (*gr tartaric acid/lt*) 9.7
Residual sugars (*gr/lt*) 295.2 pH 2.99

Awards

Gold Medal, IWSC Thessaloniki 2020
Special Distinction "Best dessert wine", IWSC Thessaloniki 2020

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: 40% vintage 2008
& 60% vintage 2010.
Bottling: 2020