



## Santo Wines IRINI

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

### **2020 vintage**

This is a truly unique wine that reveals a deep lemon colour with golden hues. On the nose, aromas of ripe yellow lemon, apricot, honeycomb, chamomile, sage and coriander with hints of white and black pepper, toffee and vanillin. On the palate Irini is full bodied and ripe with amazing viscosity that caresses the palate. The oily, silky texture is balanced by the well-integrated acidity that adds freshness and structure. Flavors of lime, yellow lemon, lemon tart, dried orange peel and dried yellow flower open to reveal layers of dried apricot, spice and butter with just a hint of creamy oak. Although fully concentrated and arguably big wine it feels balanced and harmonious. It compliments rich salads and yellow cheeses but will be unbeatable with barbecued rich fish like sea bream and white meats.

### **Technical info**

Alcohol by volume (%) 13.6    Total acidity (*gr tartaric acid/lt*) 6.4  
Residual sugars (*gr/lt*) 3.1    pH 2.85

### **The vineyard**

Location: Aspra Chomata (Fira)  
Altitude: 100 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: handpicked between 10-20 August.

Skin Contact for 6 – 8 hours. Highlight: Partial fermentation into oak barrels that were previously used for the ageing of Vinsanto wines for 10 years. Frequent battonage.

Ageing: 18 months in 225 Lt medium toast French oak barrels of Vinsanto.



**Limited Production: 1.500 bottles**

*Suitable for vegetarians and vegans*