



SANTOWINES KRATIRAS

Quality Satus: Protected geographical Indication Cyclades

Style: Naturally Sweet Wine from Sun-Dried Grapes

Varieties: 90% Mandilaria, 10% Assyrtiko (barrel top up with Vinsanto)

Vintage 2002

Tasting notes

Velvety texture, aromas of sweet spices, coffee and dried fruits. Long smooth aftertaste. Matches perfectly with desserts based on chocolate or caramel, strong cheese, dry nuts.

Technical info

Alc (%) 14.5

Total Acidity (gr/lt) 8.1

Sugar (gr/lt) 201.0

pH 3.42

Awards

Gold - Thessaloniki International Wine Competition 2017

Vineyard

Location:

Santorini

Altitude:

up to 400 meters

Age of the vines:

20 – 60 years

Pruning method:

traditional "kouloura"

Planting density:

2000-2300 plants/ha

Yield per hectare:

3000 kg

Winemaking

Sun-Drying for 6-8 days. Slow fermentation for 40 days

Ageing: 13 years in French oak barrels. Ageing continues in the bottle since bottling 2016

Limited Production: 5.500 bottles

Suitable for vegetarians and vegans

