



Santo Wines SANTO SPARKLING ROSE DEMI-SEC, Vin Mousseux de qualite

Type: Rose semi-dry sparkling wine
Varieties: Assyrtiko 80% - Mandilaria 20%
The first ever sparkling rose from a Santorini producer

2022 vintage

Tasting notes

Crystal-clear, pale pink color. The fine mousse offers persistent chains of bubbles. The nose is vibrant with layered aromas of strawberry, cherry and red berries. The bright acidity brings in a quality of freshness and crispiness on the palate, beautifully balancing the sugars. The fruity flavors lead to a pleasant, long finish.

Technical info

Alcohol by volume (%)	10.9	Total acidity (gr tartaric acid/lt)	7.8
Residual sugars (gr/lt)	39.2	pH	2.76
		Bar (bottle pressure)	4.4



The vineyard

Location:	Pyrgos
Altitude:	Up to 400 meters
Age of vines:	40 - 60 years
Pruning method:	"Kouloura" (basket-shaped)
Planting density:	2,000 - 2,300 vines/ha
Yield/ha:	3,000 kg

Winemaking

Early harvest grapes from the village of Pyrgos. After cooling them down at 5°C, the juice was left to settle down. Fermentation resulted to the base wine. Second fermentation took place in closed steel tanks for a period of 20 days. Stabilization, filtration and bottling.

Limited production: 6.500 bottles