



Santo Wines Thira Kori

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



2023 vintage

Tasting notes

The grapes come from the vineyards of the neighboring island, which was named after King Thera's youngest daughter. They are ungrafted Assyrtiko vines, averaging over 100 years old. A great wine that showcases the island's terroir, capturing its complexity and distinctive mineral character.

Technical info

Alc by vol (%): 14
Total acidity (*gr tartaric acid/lt*): 5.6
Residual sugars (*gr/lt*): 1.3
pH: 3.06

The vineyard

Location: Thirasia island
Altitude: 30 - 150 meters
Age of vines: 150+ years
Pruning method: "Kouloura" (basket-shaped)
Planting density: 2,000 – 2,300 vines/ha
Yield/ha: 700 - 1000 kg

Winemaking

Classic white vinification. Destemming, skin contact for 6 hours in low temperature 5-6oC. Gentle pneumatic press. Fermentation temperature at 16-17oC. Ageing in clay amphorae, on fine lees, for minimum 12 months before bottling.

Total Production: 4.000 bottles
Suitable for vegetarians & vegans