



Santo Wines SANTORINI VINSANTO 20 years ageing

Appellation: Protected Designation of Origin (PDO) Santorini
Type: Naturally sweet wine from sundried grapes
Varieties: Assyrtiko 85%, Aidani 15%



Vintage 2002 - Bottling 2023

Tasting notes

A fine dessert wine from the sun-dried grapes Assyrtiko and Aidani of Santorini. The long ageing gave us a complex bouquet with aromas of quince and orange sweet preserve, coffee, raisins and herbs. A unique dessert wine with excellent structure and long aftertaste. Best serve at 8°C. Great ageing potential. Any sediment existing in the bottle is a normal effect of the ageing process.

Technical info

Alcohol by volume (%) 10.6 Total acidity (*gr tartaric acid/lt*) 8.8
Residual sugars (*gr/lt*) 273 pH 3.03

The vineyard

Location: Thirasia and 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 in 225L oak barrels of 4th and 5th fill