



## Santo Wines SANTORINI VINSANTO 8 years ageing

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



### **Premium selection Vintages 2008 – 2009 - 2010** **Bottling 2020**

#### **Tasting notes**

Deep brown in color with pronounced aromas of baked apricots, raisins, dried figs and dates over a layer of forest floor, brown sugar, crème brulee, bitter chocolate, caramelized oranges and butterscotch. Luscious and full bodied on the palate this reveals a backbone of crisp acidity. The lingering finish reveals notes of walnut, molasses and baking spice.

#### **Technical info**

Alcohol by volume (%) 11.3    Total acidity (*gr tartaric acid/lt*) 9.7  
Residual sugars (*gr/lt*) 295.2                      pH 2.99

#### **Awards**

Gold Medal, IWSC Thessaloniki 2020  
Special Distinction "Best dessert wine", IWSC Thessaloniki 2020

#### **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 of each vintage in 225lt oak barrels of 4th and 5th fill  
Blend of selected barrels from vintages: 40% vintage 2008  
& 60% vintage 2010.  
Bottling: 2020