

# 2017 SANTORINI ACROTERRA



**TYPE:**  
WHITE DRY WINE

**CATEGORY:**  
P.D.O. SANTORINI

**VARIETY:**  
85% ASSYRTIKO,  
10% AIDANI,  
5% ATHIRI

**PRODUCER:**  
ACROTERRAWINES

**ALCOHOLIC VOLUME (%) :** 14

**VOLATILE ACIDITY  
(GR ACETIC ACID /LT ) :** 0,4

**TOTAL ACIDITY  
(GR TARTARIC ACID / LT) :** 6,9

**RESIDUAL SUGAR (GR/LT) :** 1,5

**pH :** 2,90

**ACROTERRA**

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## VINEYARDS

The vineyards are located adjacent to the villages of Pyrgos and Megalochori.

Ungrafted vines over 80 years old which are not irrigated.

## SOIL

100% volcanic, pumice, basalt

## MICROCLIMATE

The microclimate in Santorini is characterized as semi-desert clima, hot during the day and cooler at night. The vineyards benefit from the sea air and humidity.

Strong north -west & north-east winds that blows during June-October (Meltemia).

The mean annual rainfall in Santorini is 300mm (In 2017 was 90mm).

## HARVEST

Mid-end August.

## VINIFICATION METHOD

Acroterra Santorini grapes are hand-picked and cooled to 14°C to avoid oxidation during the vinification process.

75% of the grapes are processed through a pneumatic press, and 25% are left on the bunch.

After the pressing, the juice is transferred to stainless vessels where alcoholic fermentation begins with wild yeasts.

**Fermentation:** about 5 months.

Direct separation of the wine-lees.

The wine rests in tank for 2 months at 11 °C, is bottled unfiltered and released after 10-12 months.

## TASTING CHARACTERISTICS:

Aromas of lemon-lime zest and pure volcanic earth

Saline

Chalky

Crispy acidity

Minerality

Long aftertaste and balanced acidity

