

2017 FINE ASSYRTIKO ANATOLIKOS



ANATOLIKOS VINEYARDS

TYPE :
WHITE DRY WINE

CATEGORY :
P.G.I. AVDIRA

VARIETY :
99% ASSYRTIKO
1% MALAGOUZIA

PRODUCER :
ANATALIKOS VINEYARDS

ALCOHOLIC VOLUME (%) : 14

SULFUR (MGR / LT) : 34

TOTAL ACIDITY (GR ACETIC ACID / LT) : 5.3

RESIDUAL SUGAR (GR / LT) : 1.5

pH : 3.45

ANATOLIKOS

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VINEYARDS

Fully organic vineyards located in Avdira, Xanthi, Thrace, Greece. They are wholly sustainable and produce 400-500 kilos of organic grapes per acre.

SOIL

Sandy hills with granite subsoil.

CLIMATE

A warm and temperate Mediterranean climate with pleasant Easterly winds and a day to night temperature difference of between 13 and 15C. Heated summers with mild winters. The vineyards benefit from the sea air and humidity. There is an average annual temperature of 14C and a mean annual rainfall of 540mm.

HARVEST

Mid-End August

VINIFICATION METHOD

Upon harvest, the grapes are placed in a chilled stainless steel tank for 48 hours at a temperature of 10C. Once chilled, spontaneous fermentation takes place with the indigenous yeast in the same stainless steel tanks. When fermentation is complete, the wine is left on the lees for three months, then transferred to 225L oak barrels for six months additional aging. The wine is then bottled unfiltered and left to rest for a period of three additional months before release.

SERVING SUGGESTIONS

Pairs well with fattier cuts of fish, sushi and sashimi, and leaner cuts of meat. Decanting is recommended.



TASTING CHARACTERISTICS:

Aromas of citrus, quince and honeycomb with subtle notes of vanilla

Secondary aromas of flowers and yellow fruits

Medium to full bodied with high acidity

