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PDO Santorini | Assyrtiko 100%



Origin of grapes: Over 100 years old vines from five of the most distinguished villages: Pyrgos, Megalochori, Exo Gonia, Akrotiri and Fira.

Vinification: Partial pre-fermentation maceration. Only free run juice is used. 80% ferments in stainless steel tanks and 20% in old barrels, concrete and clay vessels. Ageing on the lees for a minimum of twelve months.

Description: Stone fruits, tea and mineral finish. Creaminess balances bright and taut acidity. High concentration and fine complexity.

Ageing potential: minimum 8-10 years

Best served: Decant before serving at 10-12°C. Pairs ideally with wild caught fish, oysters and chicken or turkey cooked with aromatic herbs.

Vintage 2020

Alcohol (%by vol) 14,3%

Residual sugars (g/l) 1,2

pH 2,87

Total titrable acidity(g/l tartaric acid) 6.75