

MYSTIRIO 2019

PDO Santorini | Assyrtiko 100%



Origin of grapes: A single vineyard of 150 years old vines in Pyrgos, applying the principles of organic farming.

Vinification: Fermentation with indigenous yeasts using skin contact, exactly like in red wine vinification. Maceration for several weeks and ageing on the lees for 12 months. Unfined, unfiltered with minimum sulfite addition at bottling.

Description: A savory expression of Assyrtiko with this delicate skin contact wine. Herbal notes of chamomile, peppermint, black tea and spices of cardamom and coriander. Structured and generous mouthfeel with firm tannins balanced by the richness and the volume of the wine. Persistent finish with salinity and spicy hints.

Ageing potential: minimum of 5 years.

Best served at 14-16 °C; accompanies a large variety of cuisines such as traditional fish soup of Santorini, sweet and sour dishes, and white meat with savory or spicy sauces.

Vintage 2019

Alcohol (%by vol) 13,9%

Residual sugars (g/l) 0,85

pH 3,03

Total titrable acidity (g/l tartaric acid) 6.4