

SANTORINI

PDO Santorini | Assyrtiko 90%, Athiri-Aidani 10%



Origin of grapes: 80 years old vines from the main viticulture areas of the island.

Vinification: White wine vinification in stainless steel. Each variety is vinified separately and the final blend depends on the vintage. Final blend is decided depending on each vintage's aromatic profile. The wine ages on its lees for a minimum of twelve months.

Description: Fruity nose with ample stone fruit floral and herbal hints combined with the classic intense minerality, gentle structure fresh acidity and persistent finish.

Ageing potential: 5-7 years

Best served at 9-11°C. Pairs ideally with sea dishes like fish tartar, shrimp and crawfish, octopus and roasted fish.

Vintage 2020

Alcohol (%by vol) 13,8%

Residual sugars (g/l) 0,7

pH 2,89

Total titrable acidity (g/l tartaric acid) 6.5