

## VINSANTO

PDO Santorini | Assyrtiko 85%, Aidani 15%



**Origin of grapes** Selected centenarian vines from the vineyards of Pyrgos, Megalochori, Exo Gonia and Akrotiri.

**Vinification:** The grapes are allowed to dry under the hot Santorini sun for 9-14 days. They get dehydrated and produce a juice of intense concentration in terms of sugar, acidity and aromas. Fermentation takes place in stainless steel tanks and stops deliberately, resulting in high levels of residual sugar. Vinsanto ages in old French oak barrels of 225 lt. and 500 lt. for a minimum of 12 years.

**Description:** High intensity aromas of dried fruit, coffee, caramel chocolate and nuts. Sweet, complex mouth with searing acidity balancing sugar; very long finish.

**Ageing potential:** More than 10 years after release.

**Best served** at 6-8 °C as a dessert concluding a rich meal or as a pair to chocolate desserts, crème brûlée, baklava or semolina halva. A favorite pairing is with soft or aged cheese.

### **Vintage 2010**

**Alcohol (%by vol)** 10,8%

**Residual sugars (g/l)** 281

**pH** 2,96

**Total titrable acidity (g/l tartaric acid)** 9.6