

## 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.

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

**Ageing potential:** minimum 8-10 years

### Vintage 2021

**Alcohol (%by vol)** 14,5%

**Residual sugars (g/l)** 2,08

**pH** 2,9

**Total titrable acidity(g/l tartaric acid)** 6.34