

Pyritis

PDO Santorini | Assyrtiko 100%



Origin of grapes: Three selected vineyards of over 120 years old vines in Pyrgos and Megalochori.

Vinification: Following a minimalistic approach, the goal is to let the wine express the terroir of these three magnificent vineyards. Stainless steel tank fermentation and ageing for over 12 months with frequent lees stirring. Post bottling, the wine receives four months of cellaring prior to release.

Description: Gentle, mineral nose with ripe stone fruit. Voluptuous mouthfeel with elegantly integrated acidity. High complexity with finesse and long, mineral finish.

Best served: Decant before serving at 11-13°C to give its complex fruit the chance to open up. Enjoy with rich dishes like salmon carpaccio, seafood risotto, lamb fricassée and stuffed poultry.

Ageing potential: More than 10 years

Vintage 2021

Alcohol (%by vol) 14,0%

Residual sugars (g/l) 1,14

pH 2,89

Total titrable acidity (g/l tartaric acid) 6,2