

v a s s a l t i s



s a n t o r i n i



SANTORINI

BARREL AGED

It is often said that the use of oak in Assyrtiko wines covers the grape's volcanic nature and should therefore be avoided. However, our delicate use of neutral barrels and lees ageing creates a perfectly balanced wine with great complexity and great ageing potential.

Type: Dry, white wine

Vintage: 2021

Varietal composition: 100% Assyrtiko

Classification: Protected Designation of Origin Santorini

Area: Selected plots in Imerovigli, Pyrgos and Megalochori vineyards.

Vinification & Elevage:

Made with 100% Assyrtiko, 80% of the wine ferments in 2tn oak tanks and 20% in stainless steel tanks and is transferred to 500lt barrels once fermentation is complete. The wine receives regular battonage before moving back to stainless steel tanks for a further 5 months. Finally, after bottling, it ages another 6 months before release.

Colour: Yellow with golden hints

Nose: Assyrtiko's naturally citrus and mineral character is enhanced by notes of yellow fruit, smoke, toast, and a kiss of vanilla.

Taste: Vanilla, salt, citrus, refreshing acidity, well-structured and integrated oak aromas, full bodied, very long finish..

Pairing Suggestions: Grilled fish, white meat (chicken and pork) cooked with white sauce, and hard cheeses.
Best served at 10 - 11°C.

Vinification Data

- Alc.: 14.0%
- Res sugar: 0.0gr/lt
- pH 3.05
- TA 6.40 gr/lt
- VA 0.53 gr/lt
- Volume: 3.756 bottles
- Bottled: July 2022