

SANTOSWINES SANTORINI ASSYRTIKO (Grande Reserve)

APPELLATION PROTECTED DESIGNATION OF ORIGIN SANTORINI
 TYPE DRY WHITE WINE
 VARIETY: ASSYRTIKO (100%)

Vintage 2017

Technical data

Alcohol 15%
 Tartaric acidity 6.7 gr/l
 Residual sugar 4 gr/l
 PH 3.10

Vineyard

Location: Acrotiri region
 Altitude: Up to 300 meters
 Vine age: 100+ years
 Training: traditional basket shaped
 Density: 2000-3000 vines/ha
 Yields: 3000 kg/ha
 Harvest: by 17 August 2016. The lack of extreme heatwave and lack of humidity accelerated ripening.

Vinification

The destemmed clusters are gently pressed. Skin contact for 6-8 hours on low temperature. The juice is transferred by gravity in stainless steel tanks for fermentation. In the middle of the fermentation the juice is filled in hermitage barriques 225 Lt of toast 2nd – 3rd use for the complementation of fermentation. Battonage every two days for one month.

Maturation

12 months in 225 Lt French barriques of 2nd – 3rd use and further 12 months in the bottle.

Limited production: 8000 bottles

Suitable for vegetarian and vegans

