





Category: Protected Designation of Origin Santorini

Varieties: Assyrtiko 100%

Vineyard: 120+ old vines from selected vineyards in the

areas of Pyrgos and Megalochori.

Winemaking: Whole bunch pressing. The wine has been matured with fine lees in stainless steel vats for 24 months

and then for another 6 months in the bottle.

Tasting notes: Aromas of stone fruits accompany the typical minerality of Assyrtiko. Full body with high

acidity and soft tannins.

Food pairings: Fatty fish, oyster, and white meat

Ageing potential: 8+ years **Production:** 2.700 bottles

Technical Information

Harvest Date	18/8/2019
Bottling Date	30/9/2021
Alc.	14.5
Acidity (g/L tartaric acid)	6.2
Volatile acidity (g/L acetic acid)	0.48
Free SO2 (mg/L)	33
Total SO2 (mg/L)	100
Res. sugars (g/L)	2.7
pН	3.12
Cork	DIAM 5

