





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 and clay eggs

for 16 months.

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:** 2.770 bottles

## **Technical Information**

Harvest Date	30/8/2022
<b>Bottling Date</b>	25/01/2024
Alc.	14
Acidity (g/L tartaric acid)	6.7
Volatile acidity (g/L acetic acid)	0.44
Free SO2 (mg/L)	34
Total SO2 (mg/L)	103
Res. sugars (g/L)	1.1
pН	3.00
Cork	DIAM 5

