

# SANTORINI



**VINTAGE:** 2023

**APPELLATION:**

Protected Designation of Origin Santorini

**VARIETIES:** 100% Assyrtiko

**VINEYARDS:**

Vasagia, Koukounaria, and Posta are three vineyard plots located in the winegrowing villages of Akrotiri, Pyrgos, and Megalochori, at altitudes ranging from 150 to 200 meters. Cultivation is strictly organic, and all vineyard work is carried out by hand. The ungrafted vines, over 50 years old, are trained in the traditional "kouloura" or "kladefitiko" pruning system.

**VINIFICATION:**

At the winery, only gentle, low-intervention practices are applied. Fermentation uses exclusively free-run juice, followed by spontaneous fermentation with indigenous yeasts in stainless steel tanks. The wine remains on fine lees for 7 months before bottling. Each vineyard plot is vinified separately, and the final blend is selected after careful evaluation.

**TASTING NOTES:**

Aromas of citrus and stone fruits, supported by a pronounced minerality. The palate is marked by high acidity, fruit concentration, and intensity, with a long, focused finish.

**TECHNICAL INFORMATION:**

Alcohol: 14%

pH:

Residual sugars:

TA:

Bottled: