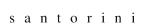
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Organoleptic characteristics:

Alc.: 14.0%

Res sugar: 0.0gr/lt

pH 3.05

TA 6.40 gr/lt

VA 0.53 gr/lt

SANTORINI BARREL AGED

Type: Dry White Wine

Vintage: 2021

Classification: Protected Designation of Origin Santorini (PDO).

Varietal Composition: Assyrtiko 100%

Category Origin: Selection of plots Pyrgos & Megalochori

Vinification: Typical, white wine vinification techniques, 100% whole cluster. Fermentation started in a stainless steel tank and finished in French oak barrels of 500lt and 2000lt oak tanks. It remained for 6 months in oak, 5 months in stainless steel tank on its lees and about 6 more months in the bottle.

Colour: Yellow with golden hints

Nose: Toasty and vanilla aromas, butter, cream, wet stone and flint, ripe lemon, very complex

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

Ageing potential: 10 years

Serving suggestions: Sea-food, grilled white meat and light sauces, at 10 - 11° C.