

v a s s a l t i s



s a n t o r i n i



# 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.

## Organoleptic characteristics:

- Alc.: 14.0%
- Res sugar: 0.0gr/lt
- pH 3.05
- TA 6.40 gr/lt
- VA 0.53 gr/lt