

SANTORINI BARREL

Variety: Assyrtiko 100%

Vintage: 2021

Type: Dry White

Category: PDO Santorini

Origin: Selected vineyard blocks of Santorini Island

Age of Vines: Over 60 years old

Cellaring: Sur lies method is applied in French oak barrels for 6-8 months

Ageing Potential: Over 7 years

Technical Analysis:

Alcoholic Volume: 14,5%

Total Acidity: 5,3 g/L

Residual Sugars: 2,5 g/L

Active Acidity (pH): 3.11

Volatile Acidity: 0,52 g/L

Vinification: Fermentation in French oak barrels of 225lt and 500lt. 10% of the barrels are new and the rest is of 2nd and 3rd use.

Color: Medium lemon with golden hues

Nose: Complex, with citrus notes, minerality is harmonically balanced with discreet hints of vanilla and nuts

Taste: Full-bodied with hints of ripe citrus, peach and honey, combined with the refreshing acidity and minerality of Assyrtiko. Long lasting aftertaste

Best served at: 10-11 °C

Pairs with: Sea-food, fatty fish, smoked salmon, white roasted meat and mild flavored cheese

