



Assyrtiko

Technical information

Variety: 100% Assyrtiko

Viticultural zone: Slopes of Aigialeia

Classification: PGI Slopes of Aigialeia

Type: Dry White

Vintage: 2020

Alcohol: 12,5%

Sugar: <1 g/L

Total acidity: 6,9 g/L

pH: 2,88

Vineyards

Vineyards at an altitude of up to 900 m above sea level. The vine plots are located in the regions of Krini and Dafnes in mountainous Aigialeia on steep, north-facing slopes in poor and infertile soil with an ideal mechanical composition which drains well. All activities relating to cultivation are carried out by hand and yields do not exceed 60hl/ha.

Winemaking

The grape-picking is done by hand using small crates. In 2020, it took place towards the end of September, in excellent climatic conditions. The grapes reached the winery in a healthy and perfectly mature condition. After the raw material was sorted and the grapes lightly crushed, the free-run juice underwent static debourbage and slow fermentation at low temperatures (12-15°C) through until late October. After fermentation was complete, the wine was aged sur lie in a stainless steel tank with batonnage for about 4 months. At all stages of the wine-making process, from the moment the grapes are received to the bottling, natural gravity flow is used.

Organoleptic properties

Bright straw in colour with greenish highlights and a complex citrusy orange blossom bouquet on a mineral base. Generous on the palate, well balanced, with a crisp, refreshing acidity and a prolonged, elegant aftertaste. It goes superbly with raw or steamed shellfish, grilled or fried fish, pasta with seafood, white meats, lamb with oil and oregano or fricassee, stuffed vine leaves and dishes with egg and lemon sauce. Ideally served at a temperature of 10-12°C.