

ASSYRTIKO 2022

TECHNICAL PRESENTATION:

Category: White

Classification: Protected Geographical Indication (PGI)

Peloponnese

Grape Varieties: 100% Assyrtiko

Vineyards: Nemea at a 620m of altitude

Main type of soil: Red clay

Age of vines (average): 9 years

Yields: 54 hl/ha

Harvest dates: September

Alcohol: 13.5%

Total acidity: 6.30 gl

pH: 3.20

Vinification/Maturation: Whole bunch press. Fermantation in stainless steel vats at 15 °C. Sur lie for 4 months. No malolactic fermentation.

Tasting notes: Crystal clear color with green highlights. The nose is generous with aromas of citrus, apples, mineral and saline notes. Excellent structure, crisp acidity, salinity and minerality. Long and complex finish.

