



NAME Assyrtiko 2018

TYPE Dry White

CATEGORY PGI Florina

ORIGIN Selected blocks of the Amyndeon vineyards

VARIETIES Assyrtiko 100%

CELLARING Fermentation in tank, maturation for 4-5 months on fine lees

AGING POTENTIAL 3-4 years

TECHNICAL ANALYSIS Alcohol volume: 13.5 % vol pH: 3.00
Total acidity: 6.4 g/lit Sugar: 1.4 g/lit



» • THE STORY BEHIND THE LABEL

A MOUNTAINOUS ASSYRTIKO

The vines of Assyrtiko were planted in 2006 at the vineyards of Kir-Yianni at Amyndeon at an altitude of 700 meters and have only recently have gone into production. The cold climate and the sandy soil of the region provide an ideal terroir for the variety. “The Mountainous Assyrtiko” has an intense fruity and mineral character, pointing out its place of origin.

» • VINEYARD

The vineyard lies at an altitude of 700 meters within the viticultural zone of Agios Panteleimon, in the Amyndeon Appellation in Northwestern Greece. The vineyard's mean yield does not exceed 40 hl/he. The soil is sandy and poor, thus offering the possibility of producing wines of exquisite quality. The microclimate of the region is characterised by cold winters and warm summers, while the four neighbouring lakes contribute to the creation of a mild continental climate. Assyrtiko is produced from young vines, 6-8 years-old.

» • VINIFICATION

The grapes are cold soaked in order to maximize the extraction of aroma precursors into the must. Following racking, the must is inoculated with selected yeasts. After the end of the fermentation, the wine matures for a period of 4-5 months on fine lees, thus gaining more volume and complexity

» • WINEMAKER NOTES

On the nose the wine displays aromas of white fruits and flowers. On the palate, the citrus acidity balances with the alcohol and the round mouthfeel of the wine, and finishes with a lingering aftertaste. An Assyrtiko wine with an intense character produced from young vines growing on the mountainous vineyards of Amyndeon. A wine ideal for food pairings: fish fillet roasted or poached, fried cod, oven-roasted stuffed squid, pasta in white sauce, white cheeses.