



ASSYRTIKO

Vintage: 2019

Type: Dry White

Category: PGI Florina

Origin: Selected blocks of the Amyndeon vineyards

Variety: Assyrtiko 100%

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

Aging Potential: 3-4 years

Technical Analysis:

Alcohol: 12,8% **Volatile Acidity:** 0,36 g/L **Total acidity:** 5,6 g/l

Active acidity (pH): 3,13 **Residual sugar:** 1,6 g/l

» • VINEYARD

The vineyard lies at an altitude of 700 meters within the viticultural zone of Agios Panteleimon, in the Amyndeon Appellation in North-western 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 and rich aromas. The microclimate of the region is characterized by cold winters and warm summers, while the four neighboring lakes contribute to the existence 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 sauce, white cheeses.