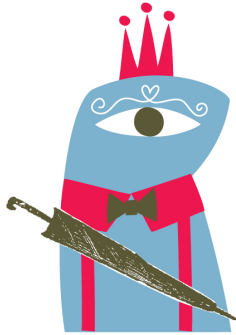


Mylonas Assyrtiko



ASSYRTIKO

MYLONAS WINERY



Mylonas winery is a third generation (since 1917), small family winery located in Keratea Attica 40km south of Athens. Savatiano is the main grape variety of this region with more than 3000 years history.

Our philosophy is based on minimum intervention from the vineyard to the bottling. When you have great vineyards that produce high quality grapes of distinctive individual character, this is not only environmentally and socially responsible approach, it's also the best way to consistently make fine wine.

Varietal Composition:
Classification:
Vineyard Location:
Vinification:

100% Assyrtiko
PGI Attica

Keratea, location Olympos and Skinti Marthi

The grapes are hand-picked based on their ripeness and placed in small crates. After the harvest, the grapes are taken immediately into the winery. Cooling the grapes at 8 °C, destemming and pre-fermentation maceration for 8 hours at 10 °C. Static settling and fermentation with cultured yeasts at controlled temperature (17 °C) in small stainless steel tanks in order to extract the dynamic character of this great Greek variety. After fermentation the wine is left on the lees for three months with frequent stir.

Alcohol:
Winemaker Notes:

12.5%

Bright lemon color with greenish highlights, a complex aromatic palette where mineral elements coexist with citrus fruit flavors (citrus and lime) and white spring flowers. Full-bodied and lively on the palate, embellished by fruity and herbaceous aromas along with strong mineral notes. a wine with finesse and a long aftertaste.