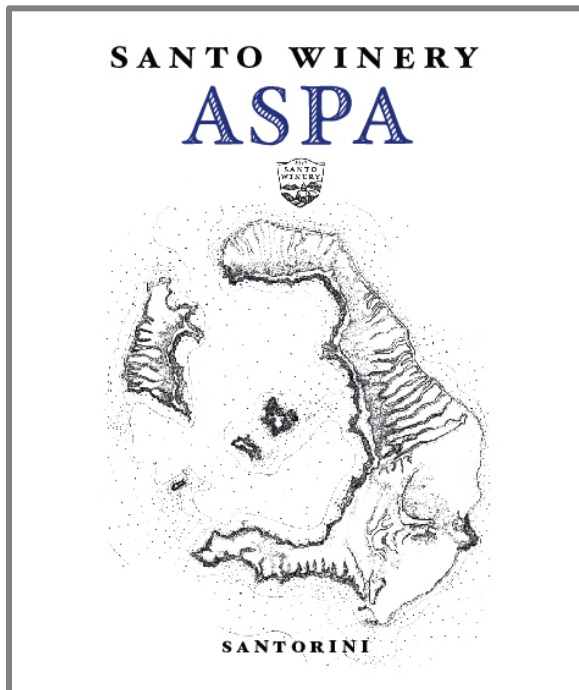


Santo Wines

ASPA



Santo Wines was founded in 1947 as the Union of Santorini Cooperatives and represented all Santorini wineries. Today, Santo Wines is the biggest producer on the island. The new, state-of-the-art winery was built in 1992 and is situated on the edge of the Caldera in the village of Pyrgos.

Santo Wines, representing all the producers on the island, is committed to producing authentic Santorini wines of superior quality while respecting the Santorini traditional vinification techniques and protecting the precious Santorini vineyards. They developed their own Research and Development Department to regularly launch special projects to evaluate methods to improve cultivation techniques, vinification processes and varietal quality.

Varietal Composition:	Assyrtiko 75%, Athiri 15%, Aidani 10%
Classification:	PDO Santorini
Vineyard(s):	Select mountainous Santorini vineyards
Vinification:	Skin contact. Classic white wine vinification in stainless steel tanks.
Ageing:	3 months in barrel.
Winemaker Notes:	A clear, lemon color of medium intensity. Expressive flowery aromas on the nose, along with green fruits, such as green apple and pear. On the palate it is dry, with crispy-refreshing acidity, in great balance with the delicate floral and fruity flavors. Just an elegant touch of oak, contributes to the overall balance. Long and pleasant aftertaste. Enjoy it with grilled fish or white meat.