

Santo Assyrtiko

Grande Reserve



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:	100% Assyrtiko
Classification:	PDO Santorini
Vineyard Location:	Akrotiri Village, 100+ year old vines
Vinification:	Classic white vinification. Skin contact method for 6 – 8 hours in low temperature. After careful pressing and the beginning of the fermentation in stainless inox tanks, the must is filled in oak barrels for the completion of the fermentation. Batonnage every two days for one month approximately. Maturation: 2 years total (12 months in 225Lt medium toast and 12 months in the bottle
Alcohol:	14.0%
Total Acidity:	6.8gr/l
pH:	3.15
Winemaker Notes:	This wine features a golden color and a huge bouquet of toast, peach, bay leaf, honey, golden apple, spice, resin and purple flowers. The same flows over onto the taste buds where Assyrtiko's telltale crystalline/saline acidity carries the long finish.