

Vassaltis

Assyrtiko



Vassaltis is Santorini's newest winery with construction being completed only in April 2016. With the financial crisis hitting Greece, Yannis Valambous decides to return to Santorini to revive the vineyards he inherited from his late father. A year later he decides to pursue a dream the seemed too distant to ever materialize; the creation of a winery. His vision is to create a modern state of the art winery to express the next generation of Greek winemakers.

Along with Elias Roussakis and Yannis Papaeconomou who join the team as oenologists they are out to prove that Santorini can produce world class wine and that Greeks can deliver big results if and when they are given the opportunity.

Varietal Composition:	100% Santorini
Classification:	PDO Santorini
Soil:	Sandy/sandy clay soil, excellent drainage.
Vinification:	Typical, white wine vinification techniques, whole clusters pressing, in stainless steel tanks, under controlled temperature. The wine remains on its lees for 6 months, in the tank.
Alcohol:	13.5%
Total Acidity:	7.0 gr/lit.
pH:	3.0
Winemaker Notes:	Gold hue with hints of green. Complex aromas of herbs, citrus, peaches with pronounced minerality. On the palate, refreshing acidity, hints of citrus. Full bodied with a long finish. Enjoy with seafood, poultry or pork with creamy sauces.