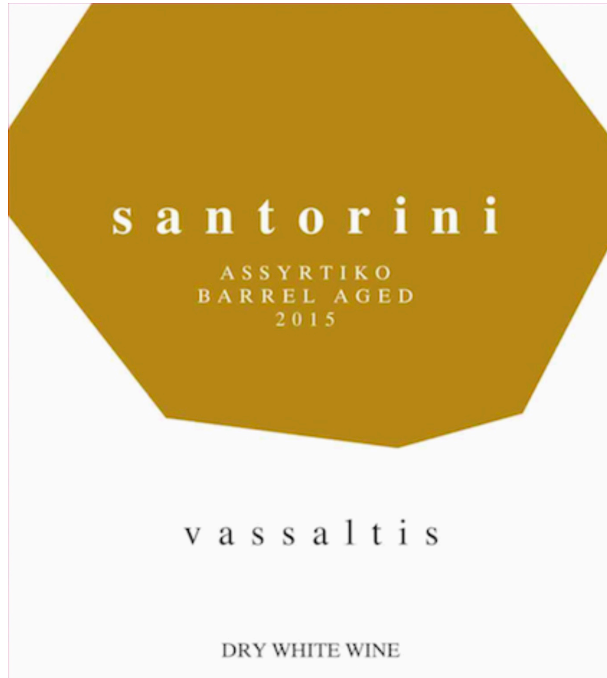


Vassaltis Assyrtiko

Barrel Aged



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:	100% Assyrtiko
Classification:	PDO Santorini
Vinification:	Typical, white wine vinification techniques, 100% whole cluster fermentation started in a stainless steel tank and finished in french oak barrels of 500lt. It remained for 6 months in the barrels, for 5 months in the tank, on its lees and 8 more months in bottle.
Alcohol:	13.7%
Total Acidity:	6.4 gr/l
pH:	3.10
Winemaker Notes:	Yellow with golden hints. Toasty and vanilla aromas, wet stone, citrus, very complex. Vanilla, salt, citrus, refreshing acidity, well structured and balanced with the oak, full bodied, very long after-taste