



ALEXAKIS

Assyrtiko

HISTORY -

The Alexakis family is one of the most important wine ambassadors in Crete and one of the oldest privately owned wineries on the island. Founded in the early 70's by enologist and chemical engineer Stelios Alexakis and his wife Sofia in Heraklion, Crete. Today Alexakis is managed by their two sons, Lazaros and Apostolos, both enologists, with degrees from the Universities of Florence, Italy and Fresno, California. For decades it has invested in long-term relationships with most of the vine growers on the island. The result is high quality wines that truly represent the terroir of Crete. The Alexakis wines draw on a deep understanding of the local vineyards (varieties, soil, local weather conditions and viticulture). Long years of collaboration have allowed the company to choose the most suitable vineyards and the best growers to produce some of the highest quality wines in Crete.

ECOSYSTEM -

High elevation, north west facing steep slopes, and soil composition create a mild, Aegean-island climate. Vines are planted on Sandy Clay soils and see cold winters, hot sunny summers and cool northwesterly winds from the Aegean Sea create great growing conditions.

VINIFICATION -

thorough inspection and sorting of grapes, destemmed and then transferred into stainless steel tanks. Maceration lasts for about 8 hours. Only free-run juice is cold-settled and fermented in tanks at controlled temperatures.

AGEING -

The wine is left in contact with the lees for several months in stainless steel tanks then bottled.

TASTING NOTES -

Incredibly refreshing but serious at the same time. It opens beautifully in the glass after a few swirls and add it rewards with flinty and citrus zest notes, accompanied by a smoky character. The lean, super fresh acidity is merged harmoniously with a creamy body showing elegant biscuit undertones.

COMPOSITION - 100% Assyrtiko

ALTITUDE - 1,313-1,969 ft

REGION - Heraklion Viticulture Zone

IRRIGATION - Drip Vine Irrigation When Needed

CLASSIFICATION - Crete PGI

ALCOHOL % - 13.5%

AGE OF VINES - 8 years +/-

PH - 3.28

VINE TRAINING - Royat

TOTAL ACIDITY - 5.50 grams/liter

SOIL PROFILE - Sandy Clay Loam Soils