



SANTO

Santorini Aapa

HISTORY -

The Union of Santorini Cooperatives, Santo Wines was founded in 1911. Today, it consists of the largest organization of the island representing all the cultivators and counting 1.200 active members. Santo Wines is committed to safeguarding the local traditional cultivations, producing highest quality Protected Designation of Origin (PDO) Santorini wines and products as well as promoting sustainable agriculture development.

ECOSYSTEM -

The soil of Santorini is unique; the whole island is a super volcano and has been covered with volcanic material since the last eruption in 1620 B.C. The vineyards are form one of the most historical viticulture regions in the world. The wine producing lineage of the island makes it part of the global historic legacy of grape cultivation.

VINIFICATION -

Grapes are harvested and handpicked between 10-20 of August. Destemming and skin contact for 6 hours. Gentle pneumatic press then the must is filled into 225L oak barrels for fermentation.

AGEING -

Maturation for 3 months in 225L medium toast French oak barrels. 50% in 1st use barrels and 50% in 2nd fill barrels.

TASTING NOTES -

A clear lemon color of medium intensity. Expressive flowery aromas of jasmine on the nose, along with green fruits, such as green apple and pear on a vanilla background. 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.

COMPOSITION - Assyrtiko 85%, Athiri 10%, Aidani 5%

ALTITUDE - 400 meters

REGION - Pyrgos & Imerovigli Vineyards

IRRIGATION - Dry Farming

CLASSIFICATION - PDO Santorini

ALCOHOL % - 13.80%

AGE OF VINES - 60-80 years

PH - 2.92

VINE TRAINING - 'Kouloura' Basket Shaped Vines low on the Ground

TOTAL ACIDITY - 6.40 grams/liter

SOIL PROFILE - Volcanic ash, pumice, rocks composed of magnesium, ferrous Iron, & lava deposits.