



SANTO

Santorini Assyrtiko Grande Reserve

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 vineyards of Santorini are from one of the most historical viticulture regions in the world. Assyrtiko Grande reserve, comes from Akrotiri vineyards, where the oldest vines of Santorini vineyard still survive. Their age is more than 100 years old, embracing all the characteristics of Santorini volcanic soil and offering Santo Wines signature wine.

VINIFICATION -

Grapes are harvested by hand. Destemming, skin contact for 6 – 8 hours. After careful pressing, fermentation starts in stainless tanks, then transferred into 225L oak barrels to finish fermentation. Batonnage every two days for a month.

AGEING -

The wine is aged for 2 years total. 12 months in 2nd and 3rd year 225lt medium toast barrels and 12 months in bottle before being released.

TASTING NOTES -

Golden color. Full body. A complex bouquet of dried nuts, honey, herbs, tea, vanilla, and toast. Rich flavors of ripe citrus fruits, sweet spices, and cedar. Well defined structure, vibrant acidity, and a touch of salinity carry a long finale. Long ageing potential.

COMPOSITION - 100% Assyrtiko

ALTITUDE - 400 meters

REGION - Pyrgos & Imerovigli Vineyards

IRRIGATION - Dry Farming

CLASSIFICATION - PDO Santorini

ALCOHOL % - 14.90%

AGE OF VINES - 100+ years

PH - 2.89

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

TOTAL ACIDITY - 6.30 grams/liter

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