**SantoWines SANTORINI ASSYRTIKO**

Appellation: Protected Designation of Origin (PDO) Santorini
Type: White dry wine
Varieties: Assyrtiko 100%

**2017 vintage**

**Tasting notes**
This wine is a classic benchmark of the variety and its homeland. A vibrant aromatic cocktail of sea-breeze freshness and citrus fruits, peach with honeyed undertones. Bone-dry, brightly acidic with a textural mineral smokiness and a food-begging finish.

**Technical info**
- Alcohol by volume (%): 13.3
- Total acidity (gr tartaric acid/lt): 5.8
- Residual sugars (gr/lt): 3.4
- pH: 3.09

**Awards & Scores**
- Thessaloniki International Wine & Spirits Competition 2017 – Silver
- Berliner Wein trophy 2018 – Gold
- Mundun Vini Spring tasting 2018 – Silver

**The vineyard**
- Location: Pyrgos & Imerovigli villages, Santorini
- Altitude: Up to 400 meters
- Age of vines: 20 – 60 years
- Pruning method: “Kouloura” (basket-shaped)
- Planting density: 2,000-2,300 vines/ha
- Yield/ha: 3,000 kg

**Winemaking**

Total Production: 200,000 bottles

**Highlight:** On the back label of the wine, the basic info of the wine is also written in Braille system.