



SANTORINI NATURAL FERMENT 2019

Type: Dry White Wine

Category: Protected Designation of Origin Santorini

Varieties: Assyrtiko 100%

Vineyard: Old vines more than 50 years old mainly from

the area of Megalochori.

Winemaking: Fermentaion in stainless steel tanks under comtrolled temperature. Use of wild yeast in order to express the varietal characteristics. Lonf fermentation for 2 months and maturation with total lees for 6-8 months.

Tasting notes: Aromas of stone fruits and yeast accompany the typical saltiness and minerality of Assyrtiko. Full body, creamy textured with high acidity and long aftertaste.

Food pairings: Seafood, big fatty fish and white meat

with creamy sauces

Ageing potential: 6+ years **Production:** 4.000 bottles

Technical Information

| Harvest Date | 19-20/8 /2019 |
|------------------------------------|---------------|
| Bottling Date | 8/2/2020 |
| Alc. | 13.9 |
| Acidity (g/L tartaric acid) | 6.3 |
| Volatile acidity (g/L acetic acid) | |
| Free SO2 (mg/L) | |
| Total SO2 (mg/L) | |
| Res. sugars (g/L) | 3.9 |
| pН | 3.00 |
| Cork | DIAM 5 |