



## **FICHE TECHNIQUE**

<b>Brand Name :</b>	<b>THALASSITIS</b> (Appellation of Origin SANTORINI of Superior Quality)
<b>Vintage :</b>	<b>2008</b>
<b>Region :</b>	Santorini Island
<b>Grape Variety :</b>	Assyrtiko
<b>Alcohol Level :</b>	13,0 % vol.
<b>Acidity Level :</b>	6,9 g/lit <b>pH : 2,96</b>
<b>Residual Sugars :</b>	1,62 g/lit
<b>Volume of Bottle :</b>	750 ml

### **Description of wine, vineyards, winemaking etc. :**

Assyrtiko is perhaps the only Mediterranean variety of grape to flourish under such difficult climatic conditions. From poor, porous soil formed by volcanic activity and composed largely of pumice, we harvest fully mature grapes with a relatively high acidity.

Our vineyard, located on the Southeastern slopes of Episkopi is composed entirely of 70-80 year old, ungrafted vines with a dramatically low yield never exceeding 25 hl/ha !!!

Prior to wine-making, harvested berries are chilled down to 4°C, in cooling chambers and then destemmed and cold soaked for 12 hours at approx. 10 °C. This pre fermentation extraction will contribute greatly in enhancing the varietal aromas of Assyrtiko. Fermentation will be carried out at 16-17 °C by inoculating with selected yeast strains. The new wine – due to the climatic conditions of Santorini does not contain any malic acid, thus no malolactic fermentation is required.

*THALASSITIS* is a bone-dry wine with a delicate honeysuckle aroma and a crisp, mineral finish... a white wine of a strong personality that will age beautifully for 3-5 years if ideal storage conditions are provided.

Enjoy at 10 °C.