



Brand Name : **Vinegar of Santorini**
Produced in : Santorini
Grape Variety : Assyrtiko 100 %
Ageing: 5 years in old French oak barrels (forest: Nevers)
Acidity Level : 60 g/l acetic acid
Residual Sugar : 175 g/l
Volume of Bottle : 250 ml

VINEGAR OF SANTORINI, 5 YEARS AGED

Produced in Santorini from Assyrtiko grapes, this rare vinegar has its roots deep in the long winemaking tradition of this Aegean Sea Island.

The must produced, after having crushed the Assyrtiko berries, is split in two equal parts. One is turned into dry vinegar by the traditional method and then aged for more than 4 years in 225 lt oak casks. The other part of the must is reduced in the ¼ of its initial volume by gentle heating in cooper pots. The aged dry vinegar is then blended with the reduced must and then the resulting sweet vinegar is aged again for another 12 months in 500 lt oak casks. After the 12 months, it is bottled directly from the oak casks without any filtering or other treatment in quarter liter bottles.

Enjoy this rare vinegar with its powerful aroma and sweet long lasting aftertaste.