



ATLANTIS WHITE

VINTAGE: 2015

APPELLATION: PGI CYCLADES

VARIETIES: 90% Assyrtiko, 5% Athiri, 5% Aidani

Alcohol: 13.2 % by vol.

Acidity: 6.50 gr/lit

PH: 3.05

Residual sugar: 4 gr/lit

Winemaking

For the Atlantis White we are using grapes from our young vines averaging 40 years old, which are located in Episkopi, Pyrgos and Megalochori.

The soil is volcanic, with pumice and sand.

All our vines are basket pruned and they are not irrigated.

The grapes are handpicked very early in the morning.

Sorting is done by hand and de-stemming follows.

The fermentation takes place only in stainless steel vats with selected yeast. Each variety is vinified separately and the blend is done before bottling

Tasting notes

The dominant Assyrtiko variety, into the blend of the Atlantis White, is ennobled with a small proportion of Aidani and Athiri, to balance the acidity with the fruit.

Bright yellow color, with vibrant aromas of citrus fruits, lemon blossom and delicate notes of exotic fruits. Medium body, good balance in the mouth thanks to the wine's acidity and minerality with a pleasant tingling aftertaste.

Food pairings: Great with fish and seafood, pasta and light poultry.

Serving suggestions: at 8-10 °C

Best to enjoy: For the next 3 years