




# ASSYRTIKO

## DRY WHITE WINE

### VARIETAL COMPOSITION

 100% ASSYRTIKO

### PGI

 Attica

### VOL

 12,5%

### VINEYARD'S LOCATION


 Vineyards of Keratea, location Olympos and Skinti Marthi

### ALTITUDE


 200-300m

### FLAVOUR PROFILE


#### EYE

 Bright lemon colour with greenish highlights.

#### NOSE

 A complex aromatic palette where mineral elements coexist with citrus fruit flavours (citrus and lime) and white spring flowers.


#### MOUTH

 Full-bodied and lively on the palate, embellished by fruity and herbaceous aromas along with strong mineral notes. A wine with finesse and a long aftertaste.

#### SERVING

 10-12°C

#### AGING IN THE CELLAR

 1-5 years

### FOOD PAIRINGS

Accompanies rich seafood, fatty fish, white meat, spaghetti with butter or dairy cream, salads with starchy products or traditional Greek dishes based on lemon such as lamb fricassee, celeriac soup and Easter lamb soup.

### VINIFICATION

The grapes are hand-picked based on their ripeness and placed in small crates. After the harvest, the grapes are taken immediately into the winery. Cooling the grapes at 8 °C, destemming and pre-fermentation maceration for 8 hours at 10 °C. Static settling and fermentation with cultured yeasts at controlled temperature (17 °C) in small stainless steel tanks in order to extract the dynamic character of this great Greek variety. After fermentation the wine is left on the lees for three months with frequent stir.

### AWARDS

Gold - BALKANS INTERNATIONAL WINE COMPETITION 2016

