



## HATZIDAKIS SANTORINI 2011

### Technical Data

Alcohol: 13,9 %

Acidity: 6,10

pH: 3,07

Res. Sugar: 3,7 gr/lt

Production: 34.000 bottles

### Vineyard/Viticulture:

The vineyards are located in Santorini and most of them are on the outskirts of the village of Pyrgos Kallistis at a height of 150-300 metres facing north to north-east. Organic cultivation is applied to every linear vineyard that is planted. Pomace and pips that remain after the grapes are used as fertilizer. As is tradition in Santorini, vines are pruned into basket forms to keep the grapes very close to the ground. This protects them from strong winds and the sun in the summer.

### Winemaking:

Direct separation the must from the grape, clarification and fermentation at 18°C for 40 days with selected yeasts. Duration of fermentation is 15 to 20 days, contact with non-active yeast for 40 days. Stainless steel tank maturation.

**Tasting Note:** Fruity nose with mineral notes. Flavor in the mouth, full bodied with the freshness of the acidity and big aftertaste.

### SRP: