

Kallisti Reserve

APPELLATION OF ORIGIN *Santorini* OF HIGH QUALITY



*Assyrtiko is the renowned grape variety from the island of Santorini.
Fermentation takes place in oak barrels where the wine is left to mature,
deriving its characteristic aged aroma from the contact with wood.
A wine whose character develops magnificently with age.*

BOUTARI

PRODUCT OF GREECE

BOUTARIS & SON S.A.
KALLISTI RESERVE 2007 P.D.O.
Cépages : Assyrtiko 100 %

Technical Data

Alcohol: 13.6 %
Acidity: 5.7 g/lit in tartaric acid
pH: 3.13
Res. Sugar: 3.3 g/lit
Production: 1.700 cases * 9lit

Vineyard / Viticulture

The soil in general is volcanic absorbing, porous and rich in porcelain. The grapes we use come mainly from the regions of Akrotiri, Megalochori and Pirgos.

Weather conditions at blossoming: cool weather, windy, combined with soft rainfall.

On the island of Santorini grape cultivation is dry, that is without irrigation, and the grapes are harvested by hand due to the traditional pruning method (basket).

Santorini, as the rest of Greece, had a rather hot summer and the production decreased by 40% compared to the previous the year.

Average figures increased by 43% compared to those of the previous year however the wine quality will be good featuring aromas, nerve and metallic character but without the edgy acidity that is common to the wines of Santorini.

2007' average rainfall amounted to 331 mm and most of it occurred in October, December and between 19th-21th May.

Winemaking:

Carriage of grapes into baskets of 20 Kgr.

Grape sorting at the sorting table and removal of the improper ones (immature or overmature grapes) for making PDO wine.

Destemming – crashing and then pressing mildly into pneumatic wine press. Statical must clarification by refrigeration in stainless steel tanks.

Fermentation at 17 °C adding selected yeasts. Fermentation takes place in the tank and when it is half completed the wine is transferred to oak barrels where the fermentation is completed. In the beginning we stir the lee (sur lies) frequently and after 1 month and until the aging completion the stirring becomes less often. After fermentation completion the barrels are fully filled adding the necessary quantity each month. The wine remains in the barrels for 6-8 months. The duration depends on the weekly tastings we make from the 5th month onwards. The barrels withing which Kallisti matures are of 225ml capacity, French, used for 2-4 years some of them untoasted and some medium toasted. 2007's vintage had 7 months of aging. After that the wine is bottled and stored in the cellar for another year under the proper humidity, temperature and light conditions and then is released in the market.

Tasting Note:

Kallisti is a wine of brilliant golden-yellow colour and has a rich, complex aroma where dominate the aroma of oak, honey, roasted nuts, butter, vanilla which combined with the primary fluity aromas (apple, peach) of Assyrtiko. It is full-bodied, very fatty, smooth and round with balanced acidity, having a

complex structure. This wine provides a rich lingering, aromatic finish of smoke, honey, and roasted dry nuts.

Recommended drinking time: Present time as well as after 7 years.

SRP: 29 \$ (retail price in the states).