



Koutsoyiannopoulos Santorini Assyrtiko 2011

Technical Data

Alcohol: 13%
Acidity: 6.0 g/lt
Res. Sugar: 1.5 g/lt

Vineyard / viticulture

This year's growing season in Santorini was smooth and without problems. The winter was mild with higher than normal temperatures and good sunshine, although without excessive periods of heat. During these periods, rain was unusually plentiful, particularly in the period from December to February. The grapes ripened normally, remaining vibrant and healthy up through the harvest.

The quantity of grapes per hectare was between 3.5-4.5 Kgr, low yields compared to other regions but very high quality. The harvest, due to the design of the basket vines, was conducted by hand without technical assistance.

Winemaking:

This 100% Assyrtiko is derived from the natural juice of grapes (before any pressure) which is called "anthos". Fermented in stainless steel tanks at 62.6° Fahrenheit, it is more aromatic than in 2010, presenting mainly floral aromas in addition to pear and citrus flavors. It is rich and full bodied with vibrant minerality.

Enjoy at 52°F with seafood, white meat and sauces.

SRP: