



**BOUTARIS & SON S.A.**  
**SANTORINI 2011 P.D.O.**  
**Cépages : Assyrtiko 100 %**

### **Technical Data**

**Alcohol: 13.35 %**  
**Acidity: 5.8 g/lit in tartaric acid**  
**pH: 3.12**  
**Res. Sugar: 4.6 g/lit**  
**Production: 6000 cases \* 9lt**

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### **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.

In 2011 the harvest of Athiri began on 8<sup>th</sup> August, of Assyrtiko on 12<sup>th</sup> and of Aidani on 26<sup>th</sup>. From 2008 to 2010 the harvest of Assyrtiko used to begin on 8<sup>th</sup> of August while in 2011 most of the quantity was harvested after 15<sup>th</sup> August. 2011's vine yield was average fluctuating between 230-330 Kg/hectare.

2011's cultivation period was normal. We had a mild winter with high temperatures and wide sunshine combined with frequent rainfall (553 mm)

mostly over the December-February period, although the last rainfall was in June.

There was no heat during the summer. As a result, the relatively high humidity contributed to decreasing moth development in white varieties besides Assyrtiko.

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

### Winemaking:

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Carriage of grapes into baskets of 20 Kgr.

Grape selection is held at the sorting table and the improper ones are being removed (immature or overmature grapes).

Destemming – crashing, skin contact for 3-5 hours (depending on the grapes) and then pressing mildly into pneumatic wine press. Statical must clarification by refrigeration in stainless steel tanks.

Fermentation at 14<sup>o</sup> -16<sup>o</sup> C, adding selected yeasts, for about 2-3 weeks and then the wine remains with its lees for another month. Of course it always depends on the vintage and the tastings as these are the factors that shape our decisions.

The wine is kept in low temperatures and is bottled before Christmas so that the wine maintains its freshness.

### Tasting Note:

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2011's wines are highly aromatic with flower aromas in the foreground and fruit aromas, such as pear and citrus, in the background, they have a high percentage of alcohol and are intense and have metallic character. Their acidity is contingent upon their maturity and fluctuates between 5,8- 6,2 gr/lt in tartaric acid and their pH fluctuates between 3-3,3. Their body is full and rich.

Recommended drinking time: Present time as well as even after 5 years.

**SRP: 22 \$ (retail price in the states).**