

## **Canava Chryssou Tselepos Santorini**

Dry white wine

Protected Designation of Origin Santorini

### **Grape Variety**

100% Assyrtiko

### **Vintage**

2015

### **Wine Production**

17.000 bottles

### **Vineyard - Winemaking**

Grapes come mostly from the private vineyards Chryssou's family, at Emporio, Akrotiri and Pyrgos. The soil is sandy, with high porosity, rich in ash and pumice. The ages of the vines are 50-100 years old and the yield is only 1400 kg/h.

We gather the grapes at mid-August and put them in the cooling chamber. We put the uncrushed grapes in the pneumatic press Winemaking includes alcoholic fermentation in stainless steel tanks at 16-17°C and stay in the lees for 3 months.

### **Tasting Notes**

Intense and typical characteristics of the variety. Bright, straw blonde, color. Fine aromas of citrus, hints of iodine and a sense of minerality, which comes up stronger through the years. Robust and well balanced in the mouth, long lasting fruity aftertaste.