



**BOUTARIS & SON S.A.**  
**VINSANTO 2007 P.D.O.**

**Cépages** : Assyrtiko 90 %- 10% Aidani

**Technical Data**

**Alcohol:** 13.7 %  
**Acidity:** 8.3 g/lit in tartaric acid  
**pH:** 3.14  
**Res. Sugar:** 154 g/lit  
**Production:** 3846 cases \* 9lt

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

Subsequently the grapes are laid down on a net and onto gravel so that they are ventilated. They remain under the sun for 5-8 days where the water of the berries evaporate and they become like raisins. As a result there is sugar concentration and loss of 2/3 of the berries weight. Following that the grapes are collected, destemmed and then pressed mildly into pneumatic wine press. Statical must clarification by refrigeration in stainless steel tanks.

Fermentation at 18<sup>o</sup> -20<sup>o</sup>C adding selected yeasts. Fermentation lasts at least 2 months and at the end of this period the wine is transferred to barrels of 500 and 225 ml where the aging takes place and lasts for at least 3 years. Then it is bottled and within 6 months is released in the market.

### **Tasting Note:**

---

A yellow orange colour with golden and brown tints. Intense, complex aroma dominated by the aging character. It reminds us of honey, fruits glaces, raisins and spices. In mouth is round and rich with an excellent balance due to the acidity of Assyrtiko. A long aftertaste aroma and clear character of sun-dried grape aromas.

Recommended drinking time: Now and forever!

**SRP: 30 \$ (retail price in the states).**