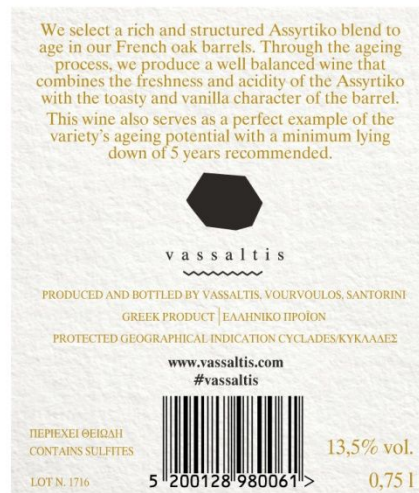
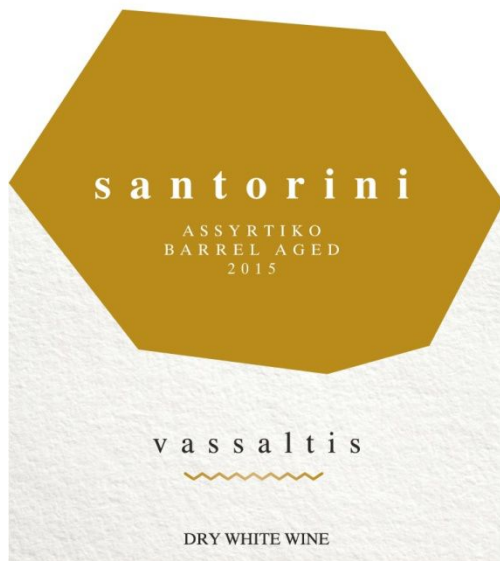


SANTORINI BARREL AGED

2015



Type: Dry White Wine.

Vintage: 2015

Classification: Protected Denomination of Origin «Santorini» (PDO).

Varietal Composition: Assyrtiko 100%

Organoleptic characteristics:

Vinification: Typical, white wine vinification techniques, fermentation started in a stainless steel tank and finished in french oak barrels of 500lt and 225lt. It stayed in the barrels for 2,5 months and 7 months with the lees in the tank again.

Colour: Gold and yellow

Nose: Toasty and vanilla aromas, wet stone, citrus, low aromatic character and very complex

Taste: Nice acidity, vanilla, salt, citrus, well structured and balanced with the oak, full bodied, very long after-taste

Ageing potential: 7 years.

Serving suggestions: Sea-food, salads, white meat and light sauces, at 10 - 11° C.

Alc: 13,5%

Res Sugar: 1gr/lt

ph: 3,05

T.A: 6,1 gr/lt (tartric acid)

V.A: 0,15 gr/lt (acetic acid)

SO2 free: 35 mg/lt

SO2 tot: 95 mg/lt