

ASSYRTIKO 2025



TECHNICAL PRESENTATION

Classification:

Protected Geographical Indication (PGI) Peloponnese

Grape Varieties:

100% Assyrtiko

Vineyards:

Nemea at 620m of altitude

Main type of soil:

Red clay

Age of vines (average):

12 years

Yields:

54 hl/ha

Harvest dates:

September

VINIFICATION / MATURATION

Whole bunch press. Fermentation in stainless steel vats at 15 °C.
Sur lie for 4 months. No malolactic fermentation.

Alcohol vol: 13.5%

pH: 3.26

Total acidity: 6.1 g/l

TASTING NOTES

Crystal clear color with green highlights. The nose is generous with aromas of citrus, apples, mineral and saline notes. Excellent structure, crisp acidity, salinity and minerality. Long and complex finish.