

GWC

Assyrtiko

Grape Variety:

ASSYRTIKO, the noblest native white grape variety of Greece.

Status:

Appellation of Origin Santorini of High Quality

Vineyards:

On the gently sloping volcanic, rich and porous soils of Santorini island the vines are pruned into the shape of low baskets called "ambelies" to protect the fruit from the strong north-east winds of summer - the meltemia. The grapes flourish within the baskets, which also serve to catch the moisture from the natural mists that rise from the sea and cover the vineyards. It is a unique microclimate.

Characteristics:

Assyrtiko is unique to the Mediterranean in that it achieves ripeness while maintaining high acidity. The wine is light in color with greenish tints. On the palate a fresh fruitiness is apparent with the development of a pleasant acidity and minerality, the latter derived from the unique character of the geology. Citrus and mineral notes develop on the palate.

Food:

Perfect as a accompaniment with seafood, salads, roast chicken and light dishes, but due to its distinctive minerality it will also complement stronger flavoured food. Best served chilled (46° – 50° F).



SANTORINI, GREECE

Wine Spectator
November 2009
89 POINTS

WINE ENTHUSIAST
MAGAZINE
84 POINTS

