

## ASSYRTIKO 2025



## TECHNICAL PRESENTATION

**Classification:**

Protected Geographical Indication (PGI) Peloponnese

**Grape Varieties:**

100% Assyrtiko

**Vineyards:**

Nemea at a 2034ft 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.