

VRINIOTIS

EVIA'S FINE WINERY

ULTRA PREMIUM WINES

VRINIOTIS OMMA ASSYRTIKO sur lie

PROTECTED GEOGRAPHICAL INDICATION EVIA



Type: White dry

Varieties: Assyrtiko 100%

Grapes provenance: From the selected “Aetos” (Eagle) vineyard (this is why the bottle’s label depicts an eagle), on the foothills of mountain Telethrio. Total area of 5,000 square meters.

Soil type: Sandy soil with many pebbles, with slope gradient 18% and an altitude of 400 meters. By a fortunate occurrence, our vineyards’ soil, where Assyrtiko is cultivated, holds many similarities with the soil in Santorini, where the variety originates from. This is due to the fact that there are sulphurous hot springs in Edipsos, where the wine variety finds the proper environment to express itself. Therefore, the wine’s varietal character is designated, expressing the “Aetos” vineyard.

Vinification: Skin contact maceration for 12 hours at 5°C. Then, slow must fermentation in stainless tanks within a controlled environment. Wine’s presence on its fine lees with batonnage for 6 months. Characteristic maturation method Sur lies.

Maturation dynamics: Enjoy it within its 3-4 years of its life circle. We suggest you keep a bottle in your cellar for the next 6-7 years.

Culinary characteristics: Bright, white and yellow colour with greenish highlights. Intense, vivid aromas of exotic fruit, like pineapple and lychee, lay in a mineral background composing its exuberant personality. It unfolds elegantly in the mouth with a sharp and cooling acidity that provides vitality, aroma abundance and an extended after-taste.

Harmony-Serving temperature: It accompanies all seafood, fresh clams, and grilled fish. Try it with lobster in butter sauce and natural goat cheese. Enjoy it cool at 10-12°C.

ALCOHOL: 13%

pH: 3,02

Total acidity: 7,3gr/lit tartaric

Residual sugar 2 gr / lt