

PURE SANTORINI

Identity

Vintage: 2020
Designation: Protected Designation of Origin Santorini
Grape variety: 100% Assyrtiko

Vineyard

Vineyard selection: Selected parcels from Pyrgos and Megalochori
Vine age: 200 years old, ungrafted.
Vintage description: Mild winter with 350mm total rainfall. Spring was windy, while warm weather in the end of May accelerated vine growth. Temperatures during fruit development were average, while high humidity, especially close to harvest, contributed to increase berry weight and a relatively delayed harvest.
Harvest: 3rd decade of August
Yield: 14 hl/ha

Vinification

Fermentation: In cement vats, at a controlled temperature of 18-19°C.
Maturation: Fourteen months in cement vats, on fine lees.

Technical Data

Analysis

• <i>Alcohol:</i>	14.8% abv
• <i>TA:</i>	6.5gr/lt as tartaric
• <i>pH:</i>	3.09
• <i>Total SO2:</i>	145 mg/lt (at bottling)
• <i>Free SO2:</i>	45 mg/lt (at bottling)
• <i>Dry extract:</i>	24 gr/lt

Closure: Natural cork
Ageing potential: Now – 2040+

