



Plano Assyrtiko

Producer: Wine Art Estate

Vintage: 2021

Tasting Notes: Its underlined, razor-sharp acidity and moderate alcohol and body make up a wine with substance and great aging potential. Wonderfully salty, lemony, with white peach and mineral salt notes. Cold soaking of the skins prior to fermentation to transfer aroma components from the grapes to the must. Fermentation in stainless steel tanks with batonnage sur lies (stirring of the fine lees into the tanks); a method that gives the wine volume and complexity.

Appellation: Protected Geographical Indication (P.G.I.) Drama

Wine Type: Dry White Wine

Soils: Sandy-Clay over limestone layers (Kali Vrisi) Sandy-clay (Mikrochori).

Farming: Under conversion to organic viticulture, Handpicked, Vegan, Low Sulphites (<100mg)

Grape Varietal: 100% Assyrtiko

Alcohol: 13%

Acidity: 5.6

Residual Sugar: 1.4 g/L

PH: 3.06

Food Pairing: This is an ideal wine to accompany fusion, creative cuisine with precision, clean flavors and emphasis on detail, including sushi.

Awards: 91 James Suckling



Imported By: R&R Selections ~ Premier Greek Wine