



Santorini

Producer: Anhydrous Winery
Vintage: 2023

Tasting Notes: Aromas of lemon & lime in a mineral character. On the palate, this white wine is dry, with refreshing acidity and a salty aftertaste. The wine remains on its fine lees for 9 months in clay and stainless-steel tanks. The alcoholic fermentation begins with the indigenous yeasts at a controlled temperature (18 C). The wine remains on its fine lees for 9 months in clay and stainless steel tanks. After the nine months of maturation, the wine undergoes filtration.

Appellation: Protected Designation of Origin Santorini
Grape Varietal: 90% Assyrtiko (Ah-seér-tee-ko), 5% Aidani, 5% Athiri
Soils and Farming: Volcanic and sandy soils. Vines are trained in wreath-like baskets called "Kouloura".
Alcohol: 13.5%
Acidity: 7g/l
Residual Sugar: < 2 g/L
pH: 2.95
Food Pairing: Grilled Octopus, fresh or raw fish, or oysters.



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