



Assyrtiko

Producer: Domaine Porto Carras

Vintage: 2020

Tasting Notes: Bright straw, blonde color, delicate citrus aromas, roasted nuts and lemon. Typically, Assyrtiko on the mainland has more fruity notes than its bone-dry Santorini counterpart. However, this one has great acidity and high minerality since the vineyards are near the sea.

Appellation: PGI Halkidiki

Wine Type: Dry White Wine

Grape Varietal: 100% Assyrtiko

Soils: Sandy- Clay

Farming: Largest organic winery in Greece

Alcohol: 13.5

Acidity: 6.15

Residual Sugar: >1

pH: 2.9

Bottle Production: 12,000

Food Pairing: Baked herb chicken with a lemon sauce, light white fish and goat cheese crostinis.

Aging Potential: 8-10 years

Serving Temperature: 47-55°F



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