

CRISPY ASSYRTIKO

WHITE DRY

100% ASSYRTIKO



SERVED BEST
at 10-12° C



ALCOHOL
13%



SOIL
Sandy loam to clay loam



VINEYARD SLOPE
4%

● WINE CATEGORY
White Dry

● GRAPE VARIETY
100% Assyrtiko

● GRAPE ORIGATION
Muses Valley, on the mountain of
Helicon in Central Greece.

● INSPIRATION
A particular vine that has always
been taller than the others, as if
observing them and motivating
them to grow.

● CLIMATE
The climate is characterized by
mild, wet winters and dry
summers, with long periods of
sunshine.

● VINIFICATION
Cold skin contact for 15h at 8 °C
in an oxygen free environment
and then cold fermentation with
wild yeasts at a constant
temperature of 18°C. Stay with
the lees for 8 months before
launch.

● WINE CHARACTERISTICS
Fresh and vibrant, with a nice
crispy acidity, lemon, green
apple, and mineral finish.



● HARMONY
Fresh shellfish, white meat with
light sauces, pasta dishes,
Greek salad and Mediterranean
cuisine.

● VINEYARD
One of the oldest bush vines,
which planted by the first
generation of our family,
located on the western slope of
the Valley of the Muses.

● VINEYARD SLOPE
The vineyards are located at an
altitude of 560 meters with a
slope of 4%.

● VINE-GROWING
We cultivate our vines accord-
ing to the principles of
integrated agriculture which
ensures protection for the
environment, the consumer and
the people working in the
fields.

● AGING
It does not mature in barrels
but stays for 8 months in tanks
with wine lees.

● SUGGESTED
DRINKING WINDOW
4-6 Years

Vegan: YES • Capsules: PVC Free • Closure: DIAM • Bottle: 750ml • Vintage First Release: 2021
Bottles / Case: 6 • Bottles / Pallet: 588 • Cases / Row in pallet: 7 • Rows / Pallet: 14