

v a s s a l t i s



s a n t o r i n i



# PLETHORA

Plethora is our tribute to the past generations who kept the wine making tradition alive in Santorini. Vinified in the way our ancestors used to do it, we collect over ripe golden berries of pure Assyrtiko, ferment and age them in large oak barrels which aren't topped up. An exquisite wine for a special crowd, Plethora is exactly what it says on the label.

**Type:** Dry, white wine

**Vintage:** 2020

**Varietal Composition:** 100% Assyrtiko

**Classification:** Protected Designation of Origin Santorini

**Area:** Selected plots in Imerovigli and Vourvoulos.

**Vinification & Elevage:**

Made with 100% Assyrtiko, harvested overripe, and fermented in stainless steel tanks. After fermentation, wine matures in 30 year old barrels that are not topped up, allowing for a gentle oxidation. After twelve months in the barrels, the wine is bottled and celled for two years before its release.

**Colour:** Dark yellow with golden hints.

**Nose:** Flint, citrus peel, sea salt, flowers, dried herbs bread, nuts, mushrooms.

**Taste:** Full bodied, creamy texture, with high minerality, salinity, oak hints high but well balanced acidity and a long after-taste.

**Pairing Suggestions:** Pair this with complex dishes including roasted meats, cream sauces, and aged cheeses. Decanting is recommended for one hour before. Best served at 14 - 15° C

## Vinification Data

- Harvest Dates: August 29
- Alc: 15.1%
- Res sugar: 1 gr/lit
- pH 3.03
- TA 6.25 gr/lit
- VA 0.5 gr/lit
- Volume: 2.400 bottles
- Bottled: July 2022