

v a s s a l t i s



s a n t o r i n i



VASSANOS

Vassanos is the basaltic stone by which our ancestors tested the purity of gold. The stone was so hard that ultimately the word ended up meaning “hardship” in modern Greek language. We use this name to highlight the difficult conditions the vine faces to give us this grape.

Type: Dry, red wine

Vintage: 2019

Varietal Composition: 100% Mandalaria

Classification: Protected Geographical Indication Cyclades

Area: Selected plots in Oia, Vourvoulos and Megalochori.

Vinification & Elevage:

The Mandalaria underwent whole cluster maceration for 10 days and fermented with indigenous yeasts. Aged for 12 months in 500 liter American oak barrels.

Tasting Notes:

The Vassaltis Vassanos boasts gamey aromas with herbal and sour red fruit notes and obvious barrel hints. On the palate, high acidity with a medium body and rich tannins on the palate all give a wine that is representative of the Santorini terroir and provides a perfect counterpart to the island’s many white wines.

Pairing Suggestions: Pair this with red sauce pastas, pizzas, poultry, grilled pork, and beef.

Vinification Data

- Alcohol: 12.5%
- pH: 3.2
- Residual Sugar: 1.3 gr/lit
- TA: 6.16 gr/lit
- VA: 0.8 gr/lit
- Volume: 1,704 bottles
- Bottled: April 2023