

v a s s a l t i s



s a n t o r i n i



ALCYONE

An elegant wine with balance and complexity between the minerality of Assyrtiko, structure and layers from the oak component. Despite the criticism on the use of oak in Assyrtiko, Alcyone shows that if used properly it adds complexity and richness resulting in a perfectly balanced wine with a long ageing potential.

Type: Dry, white wine

Vintage: 2022

Varietal Composition: 100% Assyrtiko

Classification: Protected Designation of Origin Santorini

Areas: Selected plots in Pyrgos, Megalochori & Vourvoulos

Vinification & Elevage:

A 100% Assyrtiko wine made from hand picked grapes from three vineyard plots. Whole cluster pressed and fermented in oak vats & 500 liters barrels. Following four months of battonage the wine mature on its lees. After bottling, Alcyone rests in our cellars for 7 more months before release.

Colour: Gold, green tints

Nose: Rich and complex, notes of orange, lemon and other citrus fruits, hints of figs, flint stone, vanilla, toast, saline.

Taste: Salt, citrus, mushrooms, primary fruit, mouthwatering acidity, structured and concentrated, full bodied, well balanced minerality, very intense and long after-taste.

Pairing Suggestions:

Grilled fish, white meat (chicken and pork) cooked with white sauce, and hard cheeses. Best served at 10 - 11°C.

Vinification Data

- Harvest Date: 22 & 25 of August, 1 & 3 of September
- Alcohol: 14%
- pH: 3,08
- Res. Sugar: 0,0gr/lit
- TA: 6,5 gr/lit
- VA: 0,6gr/lit
- Volume: 6500
- Bottled: July 2023