



## Vinification Data

|              |              |
|--------------|--------------|
| Harvest Date | August 16-18 |
| Alcohol      | 13.5%        |
| pH           | 3,08         |
| Res. Sugar   | 0,0gr/ltr    |
| TA           | 6,5 gr/ltr   |
| VA           | 0,43 gr/ltr  |
| Volume       | 5.227        |
| Bottled      | July 2024    |

## 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                  | 2023   |
| Varietal Composition     | 100% Assyrtiko   |
| Classification           | Protected<br>Designation of Origin Santorini (PDO)   |
| Area                     | Selected plots in Pyrgos,<br>Megalochori and Vourvoulos  |
| Vinification and Elevage | A 100% Assyrtiko wine made from hand picked grapes from three vineyard plots. Whole cluster pressed and fermented in oak vats and 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.  |