vassaltis

santorini



alcyone

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

Type	Dry White Wine
Vintage	2024
Varietal Composition	100% Assyrtiko
Classification	Protected Designation of Origin Santorini (PDO)
Area	Selected plots in Pyrgos, Karterados, Ftelos and Megalochori
Vinification and Elevage	A 100% Assyrtiko from hand-picked grapes grown on selected plots. Whole-cluster pressed, it begins fermentation in oak vats for four months, then moves to flex tanks and finally cement, spending four months in each to build depth, precision, and texture. The wine matures on its fine lees with regular bâtonnage and rests in bottle for seven 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 longafter-taste.
Pairing Suggestions	Grilled fish, white meat (chicken and pork) cooked with white sauce and hard cheeses.

Vinification Data

Harvest Date	August 9 — 25
Alcohol	13.5%
pH	3,21
Res. Sugar	0,3 gr/lt
TA	6,6 gr/lt
VA	0,4 gr/lt
Volume	2,6 tn
Bottles	2.800
Bottling Date	November 2025