vassaltis

santorini



mavrotragano

A red grape variety indigenous to the island of Santorini but rapidly gaining recognition around Greece. Mavrotragano may be an island wine, but it is one that shows off the serious and gritty side of life on a volcanic island.

Type	Dry Red Wine
Vintage	2023
Varietal Composition	100% Mavrotragano
Classification	Protected Geographical Indication Cyclades (PGI)
Area	Estate owned vineyards in Vourvoulos
Vine Age	Ranging from 12 to 16 years old.
Viticulture	Trellised vines worked largely by hand. Hand-harvested.
Vinification and Elevage	Whole cluster maceration for 10 days on indigenous yeasts followed by 12 months in French and American 225lt oak barrels.
Colour	Purple, ruby hints
Nose	Rich and complex, ripe red fruits, cherries, blackcurrants and plums, hints of minerality, forest floor, black tea.
Taste	Medium-bodied with well structured tannins and balancing acidity.
Pairing Suggestions	A meat-lovers wine, this will pair well with game, veal, lamb, beef, and hearty stews.

Vinification Data

Harvest Date	August 6 — 17
Alcohol	11,5%
pH	3,66
Res. Sugar	0,30 gr/lt
TA	5,00 gr/lt
VA	0,60 gr/lt
Volume	1,57 tn
Bottles	2.087
Bottling Date	July 2024