vassaltis
santorini



plethora

Plethora is our tribute to the past generations who kept the wine making tradition alive in Santorini. Vinified in the way our ancestors used to do it, we collect over ripe golden berries of pure Assyrtiko, ferment and age them in large oak barrels which aren't topped up. An exquisite wine for a special crowd, Plethora is exactly what it says on the label.

Vinification Data

Harvest Date	October 16
Alcohol	15%
pH	3,23
Res. Sugar	3,5 gr/lt
TA	6,4 gr/lt
VA	0,7 gr/lt
Bottles	1.500
Bottling Date	October 2024

Type	Dry White Wine
Vintage	2022
Varietal Composition	100% Assyrtiko
Classification	Protected Designation of Origin Santorini (PDO)
Area	Selection of plots in Imerovigli and Vourvoulos
Vinification and Elevage	Made with 100% Assyrtiko, harvested overripe, and fermented in stainless steel tanks. After fermentation, wine matures in 30 year old barrels that are not topped up, allowing for a gentle oxidation. After twelve months in the barrels, the wine is bottled and cellared for two years before its release.
Colour	Dark yellow with golden hints
Nose	Flint, citrus peel, sea salt, flowers, dried herbs, bread, nuts, mushrooms
Taste	Full bodied, creamy texture, with high minerality, salinity, oak hints high but well balanced acidity and a long after-taste.
Pairing Suggestions	Pair this with complex dishes including roasted meats, cream sauces, and aged cheeses. Decanting is recommended for one hour before.