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# NASSITIS

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We love to call Nassitis the “alter-ego” of our Santorini PDO wines. The presence of the island’s two lesser known varieties (Aidani and Athiri) add such freshness, without stealing the glory from the mineral full-bodied character of the wine. The result is a tasty, versatile wine typical of Santorini, suitable for all hours of the day whether paired with food or not.

**Type:** Dry White Wine

**Vintage:** 2022

**Classification:** Protected Geographical Indication Cyclades (PGI)

**Varietal Composition:** 50% Assyrtiko, 40% Athiri and 10% Aidani

**Vinification:** Typical, white wine vinification techniques, 70% whole clusters pressing, and 30% destemmed, vinified in stainless steel tanks, under controlled temperature. Each variety is vinified separately. The blend takes place after the end of the fermentation. It remained on the lees for 6 months.

**Colour:** Gold

**Nose:** Aromas of white flowers, citrus, peach, salt and banana

**Taste:** Balanced acidity, medium bodied, creamy, minerality, citrus, peach, elegant after-taste.

**Ageing potential:** 3-5 years.

**Serving suggestions:** This is an all-day wine that can be enjoyed on its own or paired with sea-food, salads and vegetable-based dishes, white meat and creamy sauces. Best served at 10-11° C.

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## Organoleptic characteristics:

- Alc: 13.1%
- Res sugar: 0.5gr/lt
- pH 3.21
- TA 5.71 gr/lt
- VA 0.38 gr/lt

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# SANTORINI ASSYRTIKO

We consider our PDO Santorini to be the most representative wine of the island's terroir. An explosive bouquet on the nose with high complexity on the palette and a long finish make this the absolute food friendly wine, making us proud every time we enjoy it.

**Type:** Dry White Wine

**Vintage:** 2022

**Classification:** Protected Designation of Origin "Santorini" (PDO)

**Varietal Composition:** Assyrtiko 100%

**Vinification:** Typical, white wine vinification techniques, whole clusters pressing in stainless steel tanks, under controlled temperature and selected yeasts. Fermentation lasts for 21 days. The wine remains on its lees 6 months, in tank

**Colour:** Lemon yellow

**Nose:** Aromas of flint, wet stone and sea iodine combined with ripe yellow fruits, peaches and honey, with notes of bread give high complexity.

**Taste:** High and crispy acidity integrated into the rich body. The creamy texture is combined with the mineral, saline and ripe fruit character. The long finish adds depth to the wine.

**Ageing potential:** 7-10 years.

**Serving suggestions:** Sea-food and fish, raw or cooked in any style (grilled, fried or steamed), best served at 10 - 11°C.

## Organoleptic characteristics:

- Alc: 14.1%
- Res sugar: 0.0gr/lt
- pH 3.05
- TA 6.32 gr/lt
- VA 0.40 gr/lt

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# 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.

**Type:** Dry White Wine

**Vintage:** 2020

**Harvest Date:** 29 of August 2020

**Classification:** Protected Designation of Origin "Santorini" (PDO)

**Varietal Composition:** Assyrtiko 100%, selection of plots

**Vinification:** The grapes are collected overripe to give the high alcohol that defines this wine. Fermentation takes place in 30 year old barrels previously used for Vinsanto. It is then left to age for 9 months without being topped up allowing contact with oxygen. The wine is then moved to steel tanks and bottled after 3 months. It has aged in the bottle for two years prior to its release.

**Colour:** Dark yellow with golden hints.

**Nose:** Flint, citrus, sea salt, bread, nuts, mushrooms.

**Taste:** Full bodied, creamy texture, with high minerality, salinity, oak hints high but well balanced acidity and a long after-taste.

**Ageing potential:** 10 -15 yrs. Ideal drinking window opens 5 years after release.

**Serving suggestions:** Decanting is recommended for one hour before. Pairs well with oven cooked meats and creamy sauces, best served at 14 - 15° C.

## Organoleptic characteristics:

- Alc: 15.1%
- Res sugar: 1 gr/lt
- pH 3.03
- TA 6.25 gr/lt
- VA 0.5 gr/lt

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# SANTORINI BARREL AGED

**Type:** Dry White Wine

**Vintage:** 2021

**Classification:** Protected Designation of Origin Santorini (PDO).

**Varietal Composition:** Assyrtiko 100%

**Category Origin:** Selection of plots Pyrgos & Megalochori

**Vinification:** Typical, white wine vinification techniques, 100% whole cluster. Fermentation started in a stainless steel tank and finished in French oak barrels of 500lt and 2000lt oak tanks. It remained for 6 months in oak, 5 months in stainless steel tank on its lees and about 6 more months in the bottle.

**Colour:** Yellow with golden hints

**Nose:** Toasty and vanilla aromas, butter, cream, wet stone and flint, ripe lemon, very complex

**Taste:** Vanilla, salt, citrus, refreshing acidity, well-structured and integrated oak aromas, full bodied, very long after-taste

**Ageing potential:** 10 years

**Serving suggestions:** Sea-food, grilled white meat and light sauces, at 10 - 11° C.

## Organoleptic characteristics:

- Alc.: 14.0%
- Res sugar: 0.0gr/lt
- pH 3.05
- TA 6.40 gr/lt
- VA 0.53 gr/lt

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# MAVROTRAGANO

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**Type:** Dry Red Wine.

**Vintage:** 2020

**Classification:** Protected Geographical Indication Cyclades (PGI).

**Varietal Composition:** Mavrotragano 100%

**Origin:** Estate owned vineyards in Vourvoulos & Megalochori

**Vinification:** Red wine vinification techniques, hole cluster maceration for 10 days, indigenous yeasts . 12 months in french and american oak 225lt barrels.

**Colour:** Purple, ruby hints

**Nose:** Rich and complex, ripe red fruits, cherries, black currants and plums, hints of minerality, forest floor, black tea

**Taste:** Well structured, medium bodied, balancing acidity, smooth tannins long after-taste

**Ageing potential:** 10 years.

**Serving suggestions:** Game, Veal, Beef stew

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## Organoleptic characteristics:

- Alc.: 13.0%
- Res. Sugar: 0,2gr/lit
- pH 3.28
- TA 5.71 gr/lit
- VA 0.6 gr/lit