



Santorini Vinsanto

PDO Santorini

Style: Naturally sweet wine from sun-dried grapes

Vintage: 2020

Varieties: 85% Assyrtiko, 15% Aidani

Alcohol: 10.9%

Total Acidity: 8.9 g/L

pH: 3.04

Residual Sugar: 195 g/L

Vinification: grapes are sun-dried for 6-8 days, followed by a slow fermentation lasting 40 days. The wine is then aged for 3 years in 225L oak barrels, followed by additional aging in bottle.

Total Production: 150,000 bottles

The Vineyard: up to 400 MASL, average vine age 20-60 years, "Kouloura" basket-shaped pruning methods, average yield 300 kg/ha

Tasting Notes: This dessert wine is deep orange-red in color with brown tints. The nose is complex with notes of cinnamon, cloves, and dried fruits (apricots, prunes, raisins). The palate is mellow and velvety - balanced with kicking acidity and notes of honey and lemon. Significant aging potential.

Pairing Suggestions: Fresh fruits, nutty or raisin desserts, robust cheeses, dried nuts



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Founded in 1911, Santo Wines is the largest cooperative on the island of Santorini – representing over 1,200 members and producing the highest quality PDO wines using sustainable viticultural practices.

- 1 A benchmark producer in Santorini:** of the 20+ wine producers on the island, Santo is the largest – representing 40% of the island's production. All Santo white wines are labelled PDO, meaning grapes are grown, fermented, aged and bottled on the island of Santorini.
- 2 The mighty Assyrtiko grape:** the Assyrtiko grape is unique due to its ability to maintain high acidity and alcohol levels in a hot, dry climate. It is highly expressive of its terroir – showcasing the island's volcanic soil – with a hallmark salty minerality that makes it a versatile wine that pairs well with a range of foods.
- 3 Sense of place:** the volcanic topsoil that is found throughout Santorini creates wines rich in minerality often with a salty sea breeze character. Santorini is one of a few places untouched by phylloxera – allowing for vines 60-150 years old. In the vineyard, "Kouloura" pruning techniques are used to create a basket-like shape around the vines with its canes – protecting the vine from harsh winds, sand and climate.