









ASSYRTIKO GRANDE RESERVE

PDO Santorini

Dry Style

Vintage: 2023

Varieties: 100% Assyrtiko

Alcohol: 14.4%

Total Acidity & pH: 6.5 g/L; 3.11

Residual Sugar: 2.5 g/L

Vinification: grapes are hand-harvested, fermentation begins in stainless steel tanks, then the must is transferred to oak barrels for the remainder of fermentation. Bâtonnage every 2 days for ~1 month.

Aging: 2 years. 12 months in 225-liter medium toast French oak barriques, then 12 months in bottle.

Total Production: 13,500 bottles

Vineyard: located in Akrotiri village in Santorini, with altitudes up to 300 MASL, average vine age 100+ years, "Kouloura" basket-shaped pruning methods, average yield 2,500 kg/ha

Tasting Notes: golden color and a huge bouquet of toast, peach, bay leaf, honey, golden apple, spice, resin and purple flowers. The palate is full-bodied and showcases the Assyrtiko grape's hallmark saline acidity with a long finish. Long aging potential.

Pairing Suggestions: oily fish, grilled white meat with creamy sauces, roasted red meat with herbs

Scores & Accolades:

95 points	**Decanter, GOLD medal** – vintage 2023
93 points	**Vinous** – vintage 2023
92 points	**Wine Advocate** – vintage 2023

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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:** 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.

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