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Assyrtiko

PDO Santorini

Dry Style

Vintage: 2025

Varieties: 100% Assyrtiko

Alcohol: 12.6%

Total Acidity: 5.8 g/L

pH: 3.08

Residual Sugar: 2.0 g/L

Vinification: Destemming, skin contact for 6 hours at 5-6°C. Gentle pneumatic press. Fermentation at 16-17°C in stainless steel tanks. Cold stabilization, filtering and bottling. No aging.

Total Production: 55,000 bottles

Vineyard Details: Pyrgos, Exo Gonia, Faros Akrotiriou, Imerovigli. Up to 400 MASL; average vine age 60-80 years; "Kouloura" basket-shaped pruning methods; planting density 2,000-2,300 vines/ha; average yield 2,000 kg/ha

Tasting Notes: A classic benchmark of the variety and its terroir. Vibrant aromas of sea-breeze freshness, citrus fruit and white fleshed stone fruit. Bone-dry, brightly acidic with a textural mineral smokiness and a food-begging finish.

Pairing Suggestions: Seafood and fish dishes

Scores & Accolades:

91 points

93 points

Wine Advocate - vintage 2025

Decanter, Silver Medal - vintage 2023

**Prestige
Luxury**

A yellow shield-shaped logo with the text "SANTO WINES 1911" in white, positioned in the upper center of the image.

SANTO
WINES
1911

A white, modern building with a crenelated roofline, identified as the Santo Wines Winery. It is set against a clear blue sky, with green grapevines in the foreground and background.

SANTO WINES
WINERY

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.