



ARTEMIS KARAMOLEGOS  
WINERY

## Assyrtiko 2022

PDO Santorini | Assyrtiko 100%



**Origin of grapes:** Grapes are sourced from selected very old vineyards of Assyrtiko. Their main origin is Pyrgos, Megalochori and Exo Gonia.

**Vinification:** Classic white vinification with a percentage of pre-fermentation cold soak. Only the free-run juice is fermenting in steel tanks under controlled temperatures. Use of selected neutral yeast and wild yeasts for some tanks in order to express the pure varietal character. Minimalistic approach in the whole winemaking process and maturation on total lees for at least 5 months, under frequent lees stirring (bâtonnage).

**Description:** Characteristic stony minerality (salty and flinty notes) in the nose followed by fruity (peach, pear) and herbal (tea, chamomile) hints. Rich mouthfeel and elegant at the same time. Its creamy texture makes an excellent balance with the dry bone crispiness and the high acidity of the Assyrtiko. Full bodied, concentrated wine with finesse complexity and long salty aftertaste.

**Ageing potential:** Up to 7-10 years

**Best served** at 10-12°C. A perfect combination with prime grilled fish or shellfish, lamb kebabs, Asian cuisine, white meat, or pasta with aromatic herbs.

**Technical details:**

**Alcohol (%by vol)** 13,5%

**Residual sugars (g/l)** 0,7 **pH** 2,89

**total titrable acidity (g/l tartaric acid)** 6.5

**total SO<sub>2</sub> (ppm)** 110

