



ARTEMIS KARAMOLEGOS WINERY



Feredini 2023

PGI Cyclades | Assyrtiko 100%

Origin of grapes: Grapes are sourced from relatively young in regard to Santorini's centenarian vines, with average 50 years of age. The vineyards are situated in lower altitude villages of the island like Kamari, Messaria, Vothonas and Akrotiri.

Vinification: Classic white vinification under controlled low temperatures in order to highlight the fruity expression of this multifaceted variety. Maturation on the fine lees under frequent stirring for at least 6 months.

Description: Fruity aromas of melon, pear and citrus fruits combined with the typical mineral signature of the island and its hint of herbal notes. Supple, fresh on the palate with intensity, primary fruit character, nice vivid balance and long complex aftertaste.

Ageing potential: Up to 3-5 years

Best served at 8-10°C. A perfect combination with Aegean seafood delicacies, fried or raw fish and shellfish.

Technical details

Alcohol (%by vol) 13,0%

Residual sugars (g/l) 0,47

pH 3,24

total titrable acidity (g/l tartaric acid) 5.85

total SO₂ (ppm) 90

