



VASSALTIS

Santorini Assyrtiko

HISTORY -

With construction completed in April 2016, Vassaltis is the latest addition to Santorini's booming wine scene. In the wake of the Greek financial crisis in 2010, Yannis Valambous returned to Santorini, his childhood holiday destination, with a plan - part dream, part folly: to revive the family vineyards he inherited from his father and create a modern, state-of-the-art, boutique winery. Along with oenologists Elias Roussakis and Yannis Papaeconomou, to complete the team, they share a vision; to prove that Santorini can produce world class wines, and that a new generation of Greek winemakers can deliver great results when given the opportunity. Today, Vassaltis is considered one of the top quality producers on the island.

ECOSYSTEM -

The soil of Santorini is unique; the whole island is a super volcano and has been covered with volcanic material since the last eruption in 1620 B.C. The vineyards are from one of the most historical viticulture regions in the world. The wine producing lineage of the island makes it part of the global historic legacy of grape cultivation

VINIFICATION -

Grapes are hand harvested and sorted. Gentle whole clusters pressing, then fermentation is done in stainless steel tanks, under controlled temperature. Fermentation lasts for 21 days.

AGEING -

The wine spends 9 months on its lees in stainless steel tanks.

TASTING NOTES -

High and crispy acidity integrated into the rich body. The creamy texture is combined with the mineral, saline and ripe fruit character. The long finish adds depth to the wine.

COMPOSITION - 100% Assyrtiko

ALTITUDE - 492 ft

REGION - Santorini

IRRIGATION - Dry Farmed

CLASSIFICATION - PDO - Santorini

ALCOHOL % - 14.40%

AGE OF VINES - 50 years +/-

PH - 2.96

VINE TRAINING - 'Kouloura' Basket Shaped Vines Low on the Ground

TOTAL ACIDITY - 6.25 grams/liter

SOIL PROFILE - Volcanic ash, pumice, rocks composed of magnesium, ferrous Iron, & lava deposits