

# Assyrtiko

Assyrtiko is a sophisticated white grape that ranks among the best in the Mediterranean region. It was originally from Santorini (Assyrtiko-Santorini), but it quickly expanded throughout Greece, becoming one of the most significant native varieties in terms of quality. The majority of the dry white wines it produces are being matured in wood. But grapes that have been sun dried are used to make a variety of sweet wines.

One of these uncommon white grape varieties, Assyrtiko, can thrive in hot, dry climates while maintaining a high alcohol content through crisp acidity. It is less of an aromatic grape and more of a textural variety that emphasizes extract, body, and structure. Assyrtiko is a native of Santorini, where it is used to produce the lean, mineral, and intense PDO Santorini (v) whites. The majority of Greek wine regions, from the other Aegean Islands to Macedonia, Central Greece, and all the way down to the Peloponnese, have it planted, though. It contributes to the production of dry PDO Slopes of Meliton, PDO Rhodes, and PDO Handakas Candia (Candia). Outside of Santorini, assyrtiko retains its freshness and minerality but exhibits more primary fruit aromas and a less dense structure. Last but not least, the sweet wines made from Assyrtiko, such as Vinsanto or PDO Monemvassia-Malvasia/v Malvasia, are opulent, lavish, and piercing.

Assyrtiko is designed for anyone seeking unusual, vivid whites that trend toward density and texture. The sensations it delivers are very different from the typical, "commercially appealing" dry white. Very tolerant of food, especially when it comes to grilled fish and seafood. This cultivar has great potential for aging. All Assyrtiko wines, whether barrel-aged or stainless steel-matured, have the ability to age with confidence for five to ten years, and occasionally even longer, producing flavors and aromas of ripe fruits, honey, and strong minerality. Wines made from sweet Assyrtiko are timeless; time simply resists eroding them.

Type of wine – White, Sweet

Wine style – Oaked, Fresh & Unoaked, Aged

Food pairing – White meats & Poultry, Seafood, Pasta

Aromas & Flavors – Citrus, Stone and Green fruits, Mineral and Earthy, Oak

Body – Full

Acidity – High

Ageing potential – From 5 to 7 years up to 10+ years

