







Data 2017-2018

Our Producers

Macedonia, Drama

<u>Wine Art Estate</u> - Assyrtiko, Xinomavro, Limniona, Malagousia, Chardonnay, Merlot, Nebbiolo, Touriga Nacional

Slopes of Aigialeia, Peloponnese

<u>Rouvalis</u> - <u>**Organic -**</u> Roditis, Assyrtiko, Lagorthi, Kydonitsa, Robola, Riesling, Viognier, Sauvignon Blanc, Mavrodaphne, Cabernet Franc, Cabernet

Mountainous Arcadia, Peloponnese

<u>Ktima Spiropoulos - **Organic -**</u> Moschofilero, Roditis, Agiorgitiko, Cabernet Sauvignon, Syrah, Sauvignon Blanc, Chardonnay, Merlot

Aegean islands, Crete

<u>Diamantakis Winery</u> - Mandilari, Vidiano, Assyrtiko, Liatiko, Malvasia di Candia Aromatica, Chardonnay, Syrah

Aegean islands, Santorini

Oeno Π - Assyrtiko

Aegean Islands

https://www.cmkselections.com/aegean-islands

Short Info

There are numerous regions all over the world that claim to make "terroir" wines, but very few can assert that nature influences their wines in the Aegean Islands in the same profound way. Some of the most distinctive wine styles may be traced back to the winds, a superb blend of rare grape varieties, and an incredibly complex matrix of soils that were brutally molded up until very recently by earthquakes and volcanoes... Read more



Aegean Islands, Santorini

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Most of the vineyards in Santorini are found in the southern and southwestern part of the island, on soil of volcanic origin (Therean ash and pumice) and sandy composition, with virtually zero moisture capacity and organic matter -which explains the absence of phylloxera. White varieties hold sway in the vineyards of Santorini, with Assyrtiko being the most prominent cultivar on 1,700 acres and the aromatic ... Read more



Aegean Islands, Santorini





Oeno Π, by Paris Sigalas

Assyrtiko/ PDF Presentation

https://www.cmkselections.com/oeno-p



ΟΕΝΟ Π

Type: Dry White Wine.

Classification: Protected Designation of Origin «Santorini» (PDO).

Varietal Composition: Assyrtiko 100%

Vinification: Typical, white wine vinification techniques, in clay amphorae, under controlled temperature. The wine fermenting and maturate on its lees for 18 months, in 750L and 1600L amphorae. The Assyrtiko grapes come from selected vineyards located in Akrotiri, Megalochori and Fira and vinificates in separate amphorae.

Organoleptic characteristics: Aromas of ripe citrus fruits, distinctive minerality both in aroma and taste and a briny, sea salt-like character accompanied by vibrant acidity. Long and persistent finish characterized by a harmonious balance between the acidity, fruit, and mineral components.

Taste: Rich and full-bodied with good structure and long aftertaste. Minerality and saline character with the distinct Santorini acidity, while the main characteristic is the elegance that distinguishes until the end.

TECHNICAL CHARACTERISTICS:

ALCOHOL = 14,5 %vol RESIDUAL SUGAR = 2.5 gr/lt PH = 3.24 TOTAL ACIDITY = 5.8 gr/lt (tartaric acid).

VOLATILE ACIDITY = 0,45 gr/lt (acetic acid)

You can find us at

CMK Selections Inc.

Via Aia Vecchia, 3 Loc. Tassinaia, 56040 Castellina Marittima (PI), Italy

> cmk@cmkselections.com skype:cmkconsulting

http://www.cmkselections.com

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