— PRESTIGE & UNIQUE — CRISPY ASSYRTIKO WHITE DRY





CRISPY ASSYRTIKO

WHITE DRY 100% ASSYRTIKO



SERVED BEST at 10-12° C



ALCOHOL 13%



SOIL Sandy loam to clay loam



VINEYARD SLOPE 4%

- WINE CATEGORY White Dry
- GRAPE VARIETY 100% Assyrtiko
- GRAPE ORIGINATION Muses Valley, on the mountain of Helicon in Central Greece.
- INSPIRATION A particular vine that has always been taller than the others, as if observing them and motivating them to grow.
- CLIMATE
 The climate is characterized by
 mild, wet winters and dry
 summers, with long periods of
 sunshine.
- VINIFICATION Cold skin contact for 15h at 8 °C in an oxygen free environment and then cold fermentation with wild yeasts at a constant temperature of 18°C. Stay with the lees for 8 months before launch.
- WINE CHARACTERISTICS Fresh and vibrant, with a nice crispy acidity, lemon, green apple, and mineral finish.



HARMONY

Fresh shellfish, white meat with light sauces, pasta dishes, Greek salad and Mediterranean cuisine.

VINEYARD

One of the oldest bush vines, which planted by the first generation of our family, located on the western slope of the Valley of the Muses.

VINEYARD SLOPE

The vineyards are located at an altitude of 560 meters with a slope of 4%.

VINE-GROWING

We cultivate our vines according to the principles of integrated agriculture which ensures protection for the environment, the consumer and the people working in the fields.

AGING

It does not mature in barrels but stays for 8 months in tanks with wine lees.

SUGGESTED DRINKING WINDOW 4-6 Years

Vegan: YES • Capsules: PVC Free • Closure: DIAM • Bottle: 750ml • Vintage First Release: 2021 Bottles / Case: 6 • Bottles / Pallet: 588 • Cases / Row in pallet: 7 • Rows / Pallet: 14



MusesEstate