

BOUTARI

WINE MAKER COMMENTS

VISUAL: Crystal clear with a pale yellow color and fresh green hue

AROMA: Exceptional aromas on the nose consist of lemon tree flowers, jasmine, hyacinth and fennel.

TASTE: On the palate, one can distinguish aromas similar to citrus fruit such as unripe lemon skin shavings. Very well structured, fresh and energetic it is perfectly characterized by the perceived saltiness and metallic taste of Assyrtiko grown on the island. Together with its high acidity and the long warm aftertaste it gives off a splendid finish

DISHES: Santorini Boutari pairs perfectly with fresh grilled fish with olive-oil lemon and thyme, fresh or steamed oysters, shrimps with lemon dressing, pasta with seafood or oysters, Greek salad, salads with sauce vinaigrette, cheeses with mild acidity such as feta or goat cheese.

TEMPERATURE FOR SERVING: 10-12°C



VITICULTURE DETAILS

TYPE OF SOIL: volcanic and sandy soil

AVERAGE AGE OF VINES: 50-60 years

AVERAGE YIELD: 2500-3500 kg/ha

WINEMAKING PROCESS

Cooling of incoming grapes at 10°C, hand picking, selection by hand for optimum quality, crushing and destemming, pressing, part of production undergoes cold soaking, transfer to fermentors, racking off lees at very low temperature to achieve optimum clarity, alcoholic fermentation at 14-18°C to achieve primary and secondary aromas, transfer to stainless steel tanks and lees stirring.

SANTORINI BOUTARI 2018

VARIETIES: 100% Assyrtiko

VINTAGE: 2018

REGION: Santorini

COUNTRY: Greece

CERTIFICATION: PDO Santorini – Protected Designation of Origin

ANALYTIC DETAILS

ALCOHOL: 13.2%

VOLATILE ACIDITY: 7.5 meq/lit acetic acid

TOTAL ACIDITY: 6.1 gr/lit tartaric acid

pH: 3.18

REDUCING SUGARS: 2.5 gr/lit

TOTAL SO₂: 132 ppm