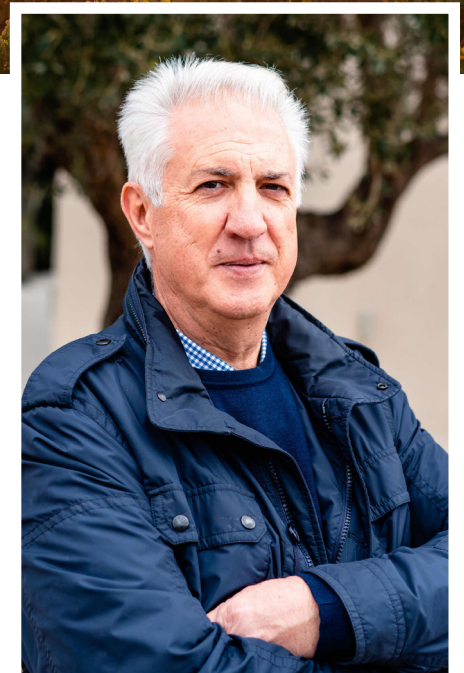


DOMAINE PAPAGIANNAKOS ASSYRTIKO



Mesogaia, Attica. The blessed land of the famed Attica Vine. A land which is truly special, surrounded by the sea which protects and nurtures it. The fruit of this land is borne of soft winters and warm and benevolent summers. From a soil which has the most perfect ingredients. The ideal environment for the cultivation of vines. A historic region in proximity to the Temple of Artemis, the haunt of Dionysus, the patron saint of wine, where for centuries the ancient method of wine production has been maintained and the vine has been lovingly cared for. This is the site on which the Papagiannakos winery is situated.



VITICULTURE + VINIFICATION

The third generation of Papagiannakos family is the creator of a magnificent new winery, the first winery especially designed and built in Greece according to innovative bioclimatic standards, and which most clearly marks a new era. Native and foreign grape varieties coexist in this vineyard, by tradition Attica was also the home of retsina. The terroir is a combination of clay, sand and gravel which enables rainwater to drain well and the air to circulate in the soil. Papagiannakos winery is set among vines, the site on which the winery has been built is that of an old monastery and is located in the heart of the plain of the Attican Vineyards.



SKU: 874851

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|-------------------|---|
| Region | Attica |
| Classification | P.G.I. Attiki |
| Vintage | 2021 |
| Grapes | 100% Assyrtiko |
| Vineyard | Non irrigated vineyard at an altitude of 100M. North and South facing vines |
| Soil Composition | Limestone and sand |
| Vineyard Training | Bush Vines |
| Density/Yield | 30 hl/ha |
| Fermentation | Skin contact. Fermentation in temperature controlled stainless-steel tanks, followed by maturation in the bottle for 1 year |
| Alcohol | 13% |
| Residual Sugar | 3.0 g/l |
| Acidity | 6.1 g/l |
| Free SO2 | 38 mg/l |
| Total SO2 | 106 mg/l |

TASTING NOTES

The Papagiannakos Assyrtiko is very approachable and a friendly introduction to this often over-complex grape variety. Moderate yields and a gentle cold fermentation process result in a harmonious wine with a refreshing minerality and well-integrated acidity. The finish is pleasant and long lasting.

PAIRING SUGGESTION

A nice aperitif and to be enjoyed with fish, white meats, and salads.