

Assyrtiko 2024

PGI Florina

Assyrtiko
100%

MEET ASSYRTIKO

When Santorini know-how meets the high-elevation Amyndeo vineyards, the result is simply stunning. Grown at 650–700 meters in the Xino Nero and Agios Panteleimonas sites, the cool mountain environment preserves the grape’s natural acidity, maintaining its vibrant energy and freshness. Fermentation in stainless steel tanks keeps the fruit character bright and pure, while a small portion is aged for a few months in oak, adding depth and complexity. With just 4,000 bottles produced, this expression of Assyrtiko stands out, perfect for those seeking to explore elegant styles beyond Santorini.

BEHIND THE WINE

Altitude
650m

Inox
Fermentation

Lees
7 months

Barrel
Aging
6 months

Alcohol
13%

PROFILE

Fruit ● ● ● ○ ○

Acidity ● ● ● ● ○

Body ● ● ● ● ○

Finish ● ● ● ● ○





ELEVATION
VINEYARDS

ARKTOS