

## NOSTOS ASSYRTIKO - Dry White Wine



**Characteristics:** Bright, moderate lemon-green color with dense, slow-falling legs. Nose with moderate to high intensity. Ripe, fleshy, white fruit, mineral and citrus

**Dense, full bodied and complex mouth with intense flavor of citrus, mineral and sea shells. Long finish.**

**Food Pairing:** Our Assyrtiko is best served with sea food on the grill, steamed mussels and raw fish.

**Variety:** Assyrtiko

**Soil:** Schist, sandy clay loamy, 320 (1050ft) in altitude

**Vineyard pruning and trailing:** Vertical Shoot Position, trained in double Cordon Royat

**Harvest:** August 15th to August 25th

**Vinification:** After gently crushing and pressing the free run juice ferments in stainless steel tanks and matures Sur Lie for 4 months



**Wine Analysis:** Alc. % 14.50 - pH 3.19 - Total Acidity 6.36g/l

**Aging:** 1 to 4 years

**Winery** - MANOUSAKIS