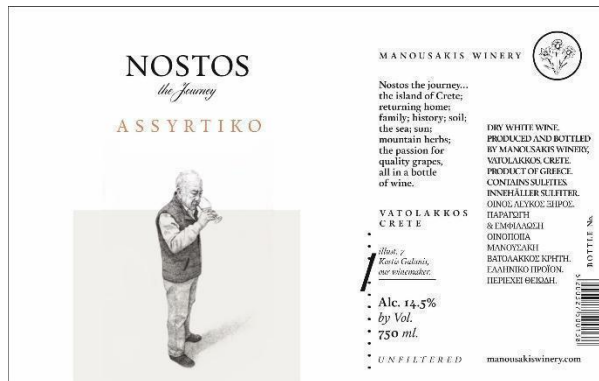


NOSTOS ASSYRTIKO 2022

Dry Varietal White Wine



Variety: Assyrtiko

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

Vineyard pruning and training: 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. %: 13.50

pH: 3.10

Total Acidity: 7.20 g/l

ResSug: 0.25 g/l

Production in bottles:

2016 (7.600 bottles)

2017 (1.850 bottles)

2018 (10.420 bottles)

2019 (6.800 bottles)

2020 (7.200 bottles)

2021 (2.900 bottles)

2022 (10000 bottles)

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.

Aging: 1 to 4 years