



PRODUCER PROFILE

Estate owned by: Vassilis Papagiannakos
Winemaker: Vassilis Papagiannakos
Total acreage under vine: 150
Estate founded: 1919
Winery production: 38,000 Bottles
Region: Attica
Country: Greece

Papagiannakos Assyrtiko 2023

WINE DESCRIPTION

Founded in 1919, Domaine Papagiannakos is located in the Attica region of Central Greece, just 18 miles from Athens. Today, the winery is run by the 3rd generation, Vassilis Papagiannakos, who has issued a new era of modern winemaking while still maintaining the family's dedication to cultivating and preserving the region's most famous indigenous grape, Savatiano. In addition the Domaine has plant Malagousia and Assyrtiko.

The Assyrtiko vineyards are located in northeastern Attica at an altitude of 330 feet. The vineyard has a northeastern facing exposure. The vineyard is farmed without irrigation, resulting in low-yielding vines that produce grapes with rich, concentrated fruit flavors.

After a period of skin contact, the juice is fermented in stainless-steel tanks with a controlled temperature of 60°F-65°F to preserve the varietal aromatics. Battonage is also applied to add volume and complexity.

TASTING NOTES

The limestone soil and the unique microclimate of the region produces wine with a very clean and crisp profile with citrus and white flesh aromas. The acidity is very well integrated into the wine and gives the ability for long aging. With aging the wine develops a beautiful mineral character.

FOOD PAIRING

The refreshing character of the wine makes it an ideal accompaniment for seafood, fish, white meat, and Mediterranean cuisine.

VINEYARD & PRODUCTION INFO

Soil composition:	Limestone
Training method:	Bush
Elevation:	330 feet
Exposure:	Northeastern
Harvest time:	late August
First vintage of this wine:	2014
Bottles produced of this wine:	38,000
Average Wine Age:	14

WINEMAKING & AGING

Varietal composition:	100% Assyrtiko
Fermentation container:	Stainless steel tanks
Maceration technique:	Battonage
Fining agent:	Vegan
Length of aging before bottling:	3 months
Total SO2:	110 mg/L

ANALYTICAL DATA

Alcohol:	13%
pH level:	3.08
Residual sugar:	1.9 g/L
Acidity:	6.2 g/L
Dry extract:	23.5 g/L