

WINE MAKER COMMENTS

VISUAL: Crystal clear with a hay yellow color and darker hue

AROMA: A very complex and interesting aroma driven by the lemon tree and fresh cut apples which are embraced by very subtle oak, hazelnut, vanilla and smoke aromas.

TASTE: A full-bodied wine, rich, fatty and round with balanced acidity. One can distinguish the fine oak character on the finish which is there just to complement the wine and not dominate it. Citrus fruit type aromas with nice oaky and spicy notes on a warm long finish with the typical "metallic" twist of Santorini Asyrtiko.

DISHES: Barbeque shrimps and fish, Grilled fish with garlic and lime, pasta with fresh lobster, crab salad, fresh oysters with ginger, smoked cheese

TEMPERATURE FOR SERVING: 10-12°C



VITICULTURE DETAILS

TYPE OF SOIL: volcanic and sandy soil

AVERAGE AGE OF VINES: 50-60 years

AVERAGE YIELD: 2500-3500 kg/ha

WINEMAKING PROCESS

Cooling of incoming grapes at 10°C, hand picking, selection by hand for optimum quality, crushing and destemming, pressing, part of production undergoes cold soaking, transfer to fermentors, racking off lees at very low temperature to achieve optimum clarity, alcoholic fermentation at 14-18°C to achieve primary and secondary aromas, transfer to new French oak barrels for the end of fermentation and to continue maturation on fine lees for 6 months. After bottling the wine spends at least 3 months inside the bottle before it is released.

KALLISTI RESERVE
BOUTARI

VARIETES: 100% Asyrtiko

REGION: Santorini

COUNTRY: Greece

CERTIFICATION: PDO Santorini –
Protected Designation of Origin

ANALYTIC DETAILS

ALCOHOL: 13.2%

VOLATILE ACIDITY: 6.5 meq/lit acetic acid

TOTAL ACIDITY: 5.8 gr/lit tartaric acid

pH: 3.09

REDUCING SUGARS: 3.1 gr/lit

TOTAL SO₂: 134 ppm