

ASSYRTIKO Tarsanas Single Block 2023

Variety: Assyrtiko (100%)
 Type: Dry white wine / Vegan certified
 Appellation: PGI Florina

VINEYARD: ABOUT THE BLOCK

Assyrtiko 'Tarsanas' is produced from the block #10, located at the stunning KIR-YIANNI vineyard of Samaropetra at the village of Agios Panteleimonas, in Amyndeon. It is one of the first plantings of the variety in the broader area, where we follow an organic cultivation protocol, together with the certified pest management applied to the vineyard.

Planting year: 2004	Exposure: NW
Pruning system: Single guyot	Planting density (plans/ha): 3,800
Slope: 10%	Soil pH: 8.2
Soil: : Poor, shallow sandy clay on limestone bedrock	

2023: THE VINTAGE BRIEFLY

A rather atypical year for Amyndeon. The winter was warmer than usual and relatively dry with lack of snow. The rainfall during the cooler than usual spring rolled onto June. As a result there was a vigorous shoot growth. The intensely hot and dry conditions in July and the light rain in early September were followed by temperatures within the average standards, beneficial for the ripening of medium and late harvest varieties as Assyrtiko.

Every stage of the vine cycle -from bud break to ripening- took place later by 10-12 days. The block aimed for Assyrtiko 'Tarsanas' was not pressured by disease. The rainy conditions in May and June though had an impact on berry set, leading to looser clusters and a decrease in production. Still, the quality features of Assyrtiko grapes for 'Tarsanas' maintained a very high level.

Harvest: Handpicked on 6 October 2023. The yield on the block did not exceed 5,000 kg of grapes per hectare.

WINEMAKING

After their meticulous sorting on the conveyor belt, the selected clusters are pressed either as whole-bunch (50%) or destemmed (50%). Fermentation starts in stainless steel tanks and continues in 225 lt French oak barrels (50% 1st use, 50% 3rd and 4th). 6-month maturation in the barrels with occasional, mild stirring of the fine lees during the first quarter.

Alcohol by volume (ABV): 14%	Total acidity (TA): 6.7 gr/lt
pH: 3.17	Residual sugars (RS): 1.6 gr/lt

TASTING NOTE

Bright golden yellow color. Intense nose with aromas of white blossom, quince and pear, complemented by notes of vanilla and a hint of minerality. Rich, layered mouthfeel with structure balancing exceptionally the vibrant acidity and the use of oak. Very long, persistent finish.

