



DIAMOND WINE IMPORTERS

Alexakis Assyrtiko



ASSYRTIKO

The Alexakis family is one of the most important wine ambassadors in Crete. It is the largest privately owned winery and during its long path has collaborated with all the winegrowers on the island. The result is high quality wines that truly represent the terroir of Crete.

The winery is a family affair. Stelios Alexakis, chemical engineer turned winemaker, is still in charge of the winery with his wife Sofia responsible for quality control. Children Apostolos and Lazaros, who literally grew up in the winery, join their father as winemakers and are now responsible for the planning and production, successfully transferring the valuable knowledge and insight of their parents.

The Alexakis wines draw on a deep understanding of the local vineyards (varieties, soil, local weather conditions and viticulture). Long years of collaboration have allowed the company to choose the most suitable vineyards and the best growers to produce some of the highest quality wines in Crete.

Varietal Composition: 100% Assyrtiko

Classification: PGI Crete

Cultivation: Assyrtiko is cultivated at altitudes of 500-600m. The soil of these vineyards is sandy clay, rich in calcium. The microclimate is considered that of a mountainous island –with medium rainfall, very cold winters and very hot summers

Alcohol%: 13.5%

Total Acidity: 5.8 gr/l

Winemaker Notes: Hand harvesting occurs in the second week of August. Grapes are refrigerated for 24 hours in very low temperatures. Subsequently we destem and cold soak for about 8 hours. We gravity feed the free-run juice into tanks and fermentation is done with ambient yeast. Process takes 15-20 days at temperatures that do not exceed 16°C.

Quantities Produced: 1200 cases